



This is a digital copy of a book that was preserved for generations on library shelves before it was carefully scanned by Google as part of a project to make the world's books discoverable online.

It has survived long enough for the copyright to expire and the book to enter the public domain. A public domain book is one that was never subject to copyright or whose legal copyright term has expired. Whether a book is in the public domain may vary country to country. Public domain books are our gateways to the past, representing a wealth of history, culture and knowledge that's often difficult to discover.

Marks, notations and other marginalia present in the original volume will appear in this file - a reminder of this book's long journey from the publisher to a library and finally to you.

Usage guidelines

Google is proud to partner with libraries to digitize public domain materials and make them widely accessible. Public domain books belong to the public and we are merely their custodians. Nevertheless, this work is expensive, so in order to keep providing this resource, we have taken steps to prevent abuse by commercial parties, including placing technical restrictions on automated querying.

We also ask that you:

- + *Make non-commercial use of the files* We designed Google Book Search for use by individuals, and we request that you use these files for personal, non-commercial purposes.
- + *Refrain from automated querying* Do not send automated queries of any sort to Google's system: If you are conducting research on machine translation, optical character recognition or other areas where access to a large amount of text is helpful, please contact us. We encourage the use of public domain materials for these purposes and may be able to help.
- + *Maintain attribution* The Google "watermark" you see on each file is essential for informing people about this project and helping them find additional materials through Google Book Search. Please do not remove it.
- + *Keep it legal* Whatever your use, remember that you are responsible for ensuring that what you are doing is legal. Do not assume that just because we believe a book is in the public domain for users in the United States, that the work is also in the public domain for users in other countries. Whether a book is still in copyright varies from country to country, and we can't offer guidance on whether any specific use of any specific book is allowed. Please do not assume that a book's appearance in Google Book Search means it can be used in any manner anywhere in the world. Copyright infringement liability can be quite severe.

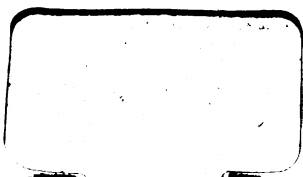
About Google Book Search

Google's mission is to organize the world's information and to make it universally accessible and useful. Google Book Search helps readers discover the world's books while helping authors and publishers reach new audiences. You can search through the full text of this book on the web at <http://books.google.com/>

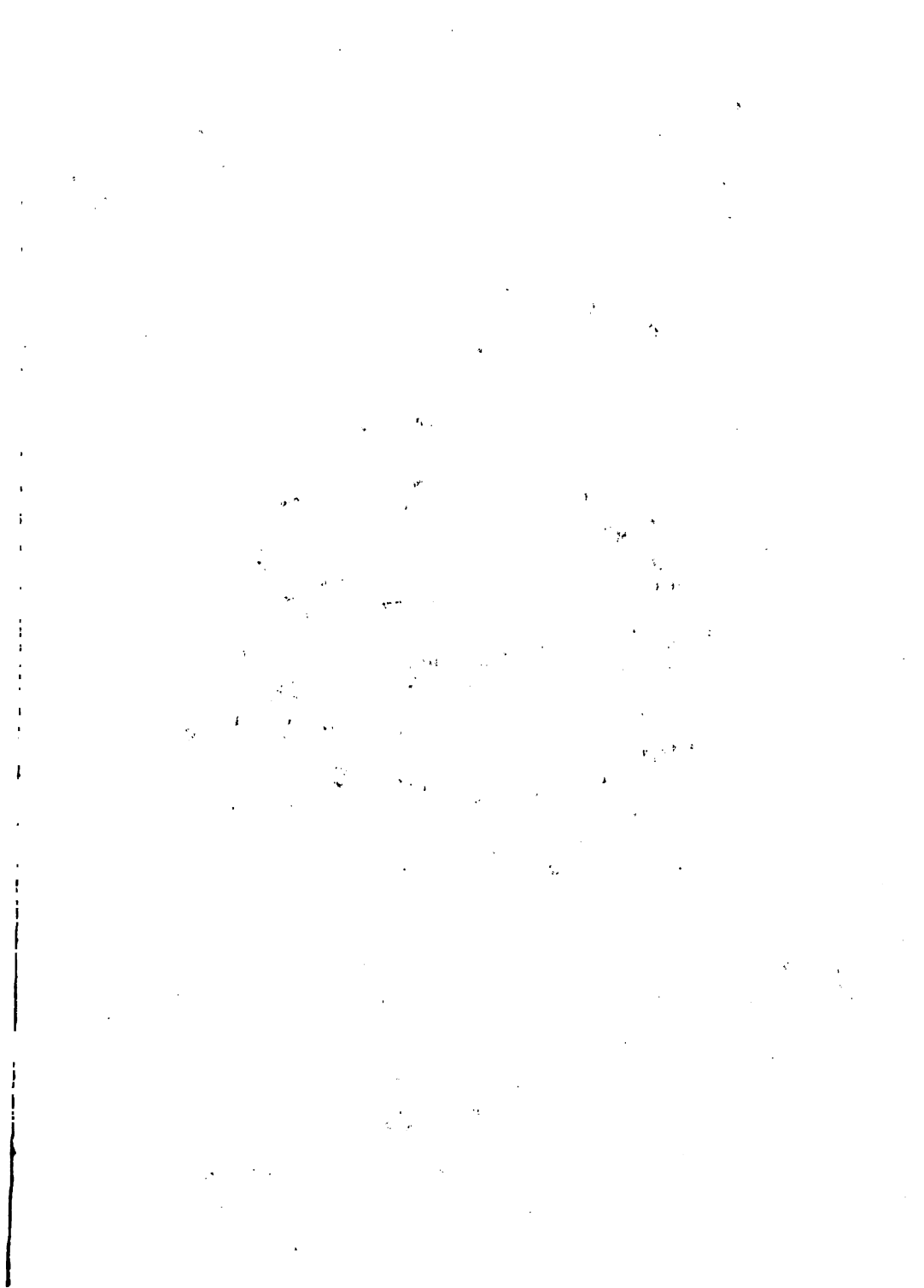
The Arthur and Elizabeth
SCHLESINGER LIBRARY
on the History of Women
in America



Gift of
Elizabeth B. Borden



THE AUNTS' COOK BOOK





THE AUNTS'



COOK-BOOK



The AUNTS' COOK BOOK



THE LAKESIDE PRESS
THE BROOKS COMPANY
CLEVELAND

1922

641.61

037a

1922

CONTENTS

	Page
Bread and Buns.....	5
Soup and Stock.....	17
Fish Foods.....	25
Miscellaneous Meats.....	33
Eggs and Entrees.....	45
Various Vegetables.....	57
Salads and Sauces.....	67
Puddings and Pies.....	81
Ice Cream and Ices.....	99
Cakes and Cookies.....	109
Preserves and Pickles, Jellies and Jams.....	129
Tea Table Things.....	135
Drinkables and Delicatessen.....	141
Old Recipes	149
Additional Recipes.....	153

**Compiled for Emery May Holden Norweb
(Mrs. R. Henry Norweb), and Katharine
Davis Holden Higbee (Mrs. Edwin Converse
Higbee), by their Holden and Davis Aunts.**

NOTE

This slight evidence of maternal affection has no inherent right to be called a cook-book. It contains, as will be seen, no general rules for cooking. It is conspicuously lacking in directions how to bake, broil or brew, and is eloquently silent on the frugal themes of the trying-out of fat, the making of soap, etc. It makes no claim to being either thorough, economical, scientific or systematic. It is merely a collection of family recipes.

Nor are all the receipts contained herein necessarily indigenous to the households that supplied them. Some are original, many have been sanctified by the usage of former generations, some were the gifts of friends, others the inventions of most excellent cooks, both past and present, still others have been lifted bodily and baldly from the sacred archives of Mrs. Lincoln, Mrs. Rorer, Mrs. Ronalds, et cie. But all are in common use in the homes of their contributors. And as these donors hail from all corners of the country and, as the family of the donees on the maternal side is Southern and on the paternal from New England, they swing a wide circle of tastes and ideas in cuisinerie.

Should any future scion of the clan be sufficiently interested to wish to trace the identity of the contributors to this volume, concealed in several cases under none too dignified nick-names, we will save them the trouble by announcing ourselves as follows:

"Auntie"—Mrs. Fairfax Landstreet, of West Virginia and New York.

Aunt "Dell"—Mrs. Windsor T. White, of Cleveland.

Aunt Elinor—Mrs. Guerdon Stearns Holden, of New York and Cleveland.

Aunt Elizabeth—Mrs. John Berry, of West Virginia and Greenwich.

Aunt Emery—Mrs. Henry Vose Greenough, of Cleveland and Boston.

Aunt Gertrude—Mrs. Thomas Atterbury McGinley, of Cleveland and Sewickley.

Aunt "Mattie"—Mrs. George Faber Downey, of West Virginia, Salt Lake City, Washington, etc.

Aunt "Robbie"—Mrs. Benjamin P. Bole, of Salt Lake City and Cleveland.

Aunt Virginia—Mrs. L Dean Holden, of Baltimore, Cleveland and New York.

Grand-mother Holden—Mrs. Liberty Emery Holden, of Cleveland, Salt Lake City and California.

One of the progenitors of the dedicatees of our book, on the paternal side, lived in Steventown, N. Y., in the early part of the last century. In the village was an eccentric old dame, known as "Aunt Betty," who had a way of dropping in for dinner or supper quite unannounced. One day she arrived as the family had finished their evening meal, but great-great-grand-mother Susannah Brown managed to put before her a respectable though not elaborate repast, expressing the regret, as she did so, that there was not more left. Aunt Betty regarded the food dubiously and remarked, "There's enough of it—such as it is." Great-great-grand-mother Susannah thereupon hastened to apologize for its quality. "Oh," rejoined Aunt Betty cheerfully, "it's good enough—what there is of it!"

So with our cook-book. Here it is—what there is of it and such as it is.



PRESENTATION SPEECH

Not you alone, our little brides,
Throughout a life-time merry,
Will share alike, we trust, in this,
Our effort culinary.

Your babies' babies may—who knows!
Become at proper ages
Residuary legatees
To all its toothsome pages.

To rich preserves, to flowing bowl,
Not bread and butter merely,
But milk and honey, cakes and ale,
In portions mounting yearly.

When we, its sponsors, shall have come
To malted milk and gruels,
To 'transformations,' shawls and canes,
To patch-work quilt and crewels.

Or farther yet, adown the years,
From out some dusty garret,
Some hand may lift it, idly urged
To test its crumbling merit.

And trying out some favored dish,
Selecting it with prescience,
A savory whiff may bring again
Its creatress in essence.

Spirit of her who served it first,
Wholesome or sweet or spicy,
Weighty or dainty, tender, tart,
Peppery, mild or icy.

Varied these viands, varied those
Who gathered them for filing,
Yet one and all have sprung to aid
This little book's compiling.

Behold the glad and quick response
From Kennebunk to Austin,
With Sally Lunn from Sunny South,
Or be it beans from Boston.

Would it might bear to you besides
Our interest unabating
In all that waits you, but—oho!
What were the worth of prating?

Love's protestations naught confirm,
Despite all would-and-shoulding;
Love's labour marks the final test,
The proof is in the pudding.

R. H. B.

Cookery means the knowledge of Medea and of Circe and of Helen and of the Queen of Sheba. It means the knowledge of all herbs and fruit and balms and spices, and all that is healing and sweet in the fields and groves and savory in meats. It means carefulness and inventiveness and willingness and readiness of appliances. It means the economy of your grandmothers and the science of the modern chemist; it means English thoroughness and French art and Arabian hospitality; and in fine, it means that you are to be perfectly and always ladies—loaf givers.

Ruskin

BREAD AND BUNS



Grandmother Holden's Buns

1 pint new milk

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup lard

$\frac{1}{2}$ cup sugar

Plenty of sifted bread flour
(about three quarts)

1 yeast cake

pint of boiling water

1 teaspoonful salt

To boiling water add milk, butter, lard, salt, sugar and enough flour to make a good sponge. Mix with spoon and keep warm. When very light and full of bubbles mix in remaining flour for a soft bread dough. Cover and let rise again. Roll very thin and cut with biscuit cutter. Let rise again. Bake in hot oven. This recipe should be divided for an ordinary-sized family.

Aunt Robbie's Bread

For one pint of liquid (either milk, water, or half milk and half water—temperature 75 degrees) use one compressed yeast cake dissolved in a little luke warm water. Add one level teaspoonful of salt, and flour enough to make a clean, smooth, but not sticky, dough, kneading it well and making it into a loaf. Let rise until light. Shape into loaves and let rise again. Bake 45 minutes in hot oven for the first ten minutes.

Aunt Dell's Oat Meal Bread

Scald 1 cup of rolled oats with one pint of boiling water and let stand one hour.

Add $\frac{1}{4}$ cup of molasses or sugar.

1 level tablespoon of salt.

$\frac{1}{2}$ cake of compressed yeast dissolved in luke warm water.

1 quart of flour. Mix in bread mixer.

Let rise, put into pans. Let rise again and bake in hot oven for first 10 minutes.

Aunt Elinor's Quick Rolls

1 yeast cake

3 cups bread flour

$\frac{1}{2}$ cup scalded milk

$\frac{1}{2}$ cup tepid water

2 tablespoons lard

1 tablespoon sugar

$\frac{1}{2}$ teaspoon salt

Add shortening to hot milk and cool until tepid. Dissolve yeast and sugar in water and add to milk. Beat in half the flour, beating very smooth, add rest of flour and salt. Knead thoroughly. Roll $\frac{1}{4}$ inch thick, cut in rounds, butter the crease and fold over in Parker House shape. Raise about 2 hours in warm place and bake 15 to 20 minutes at about 480° to 500°

Aunt Robbie's Parker House Rolls

1 pint of milk scalded
Enough bread flour to make soft sponge
1 yeast cake dissolved in luke-warm water.

Mix and let rise till double its bulk. Work in $\frac{1}{4}$ pound butter, soft but not melted. Add $\frac{1}{4}$ cup sugar and 1 teaspoon salt, enough flour to make stiff dough. Knead like bread with little flour on board. Let rise again till light. Roll out to $\frac{1}{8}$ inch thickness. Shape with biscuit-cutter, dipped in flour. Brush half of each piece with melted butter. Fold and press edges together. Place in greased pan, cover, let rise and bake in hot oven fifteen minutes.

Aunt Virginia's Gluten Rolls

3 cups of sifted health flour $\frac{1}{4}$ teaspoon of salt
3 teaspoons baking powder $1\frac{3}{4}$ cups of milk

Mix all together, bake in an iron gem pan, in a hot oven for 20 minutes.

Auntie's Sally Lunn

1 quart of flour	1 heaping tablespoonful of lard
1 teaspoonful of salt	and butter mixed with $\frac{1}{3}$ of
1 tablespoonful of sugar	a yeast cake
	3 eggs well beaten

Make the dough with warm water in winter and with cold water in summer. It should be the consistency of light bread dough, or rather softer. Let it rise for 4 or 5 hours. Touch lightly, and turn into a buttered cake mold, and bake without a second kneading. It will take nearly 40 minutes to bake.

Aunt Virginia's Sally Lunn

1 quart of sifted flour	3 tablespoons of sugar
1 heaping teaspoon of bak-	5 whites of eggs
ing powder, sifted in the flour	3 yolks beaten separately
Piece of butter size of goose	1 cup of milk
egg	

Mixing of the loaf: Cream butter and sugar, then add egg yolks, then the milk, then the flour and egg-whites. Bake in a moderate oven in rather deep pans.

Aunt Elinor's Corn Bread

1 cup flour	2 tablespoons melted butter
$\frac{3}{4}$ cup cornmeal	$1\frac{1}{2}$ teaspoon baking powder
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup milk	2 eggs

Beat eggs, add sugar and melted butter, beat again, then add flour, cornmeal, salt and baking powder sifted together. Stir milk in quickly and bake about 20 minutes at about 450° to 500°.

Aunt Robbie's Corn Bread

2 tablespoonsful butter	2 teaspoonsful baking powder
$\frac{1}{4}$ cup sugar	1 teaspoonful salt
$\frac{1}{2}$ cup flour	2 eggs—beaten separately
Not quite a full cup of corn	$\frac{1}{2}$ cup milk
meal	

Cream butter and sugar. Mix other dry ingredients together. Add beaten yolks of eggs to butter and sugar—then milk and dry ingredients and lastly whites of eggs. Bake in pan of medium depth.

Aunt Mattie's India Spoon Bread

1 cup boiled rice

1 cup corn meal

Scald one cup milk

1 heaping tablespoon melted
butter

Pour hot milk and melted butter into corn meal. Add rice and 3 eggs (well beaten). Add $\frac{1}{2}$ cup cold milk and 2 heaping teaspoons baking powder. Bake 20 minutes and serve hot.

Aunt Virginia's Graham Gems

2 cups of Graham flour

1 cup of white flour

1 $\frac{1}{2}$ pints of milk

2 eggs and pinch of salt

Mixed and baked in iron pans. The batter needs to be very thin.

Aunt Virginia's Wheat Muffins

1 pint of flour

2 light teaspoons

of baking powder

$\frac{1}{2}$ teaspoon of salt.

These sifted together

3 eggs beaten separately,
and very lightly

Milk to make moderately
thin batter

2 tablespoons of
melted butter

Bake from 20 to 30 minutes.

Aunt Virginia's Blueberry Bread or Muffins

1 pt. flour	2 scant teaspoons of sugar
$\frac{3}{4}$ cup of milk	Pinch of Salt
1 egg,	1 heaping cup of huckle-
2 teaspoons melted butter	berries
2 heaping teaspoons baking powder	

Beat the egg very light and add the milk, then the flour, baking powder and sugar, sifted together. Then the salt, butter and last of all the berries, rubbing them through the flour first. Bake half an hour, in a long pan or muffin tins.

Aunt Mattie's Huckleberry Muffins

$\frac{3}{4}$ cup of butter	1 cup milk
1 cup of sugar	3 cups flour
4 eggs	

Make batter same as cake. Add 2 heaping teaspoons baking powder. Stir into batter 2 cups huckleberries. Bake in muffin tins. Eat hot—buttered.

Uncle Tom's Huckleberry Muffins (from Aunt Mattie)

$\frac{1}{2}$ cup sugar	1 cup milk
3 tablespoonsful butter	$\frac{1}{4}$ teaspoonful salt
2 eggs beaten separately	3 teaspoonsful baking powder
2 cups flour	

2 cups blueberries or huckleberries well floured and beaten in at the last.

Bake twenty minutes in muffin pans in a moderate oven.

Aunt Elizabeth's Blueberry Muffins

2 cups of flour	$\frac{1}{2}$ cup of sugar
2 teaspoons of baking powder	2 eggs
$\frac{1}{2}$ teaspoon of salt	1 cup of milk
$\frac{3}{4}$ cup of butter	1 cup of blueberries

Bake in muffin pans.

Aunt Emery's Muffins

$\frac{1}{4}$ cup butter	1 cup milk
$\frac{1}{4}$ cup sugar	2 cups bread flour
$\frac{1}{2}$ teaspoon salt	5 teaspoons baking powder
1 egg	

Cream the butter. Add sugar and egg well beaten. Sift baking powder with flour and add to first mixture, alternating with milk. Bake in buttered gem pans 25 minutes.

Aunt Gertrude's Bran Muffins

2 tablespoonsful molasses (N. O. or Barbadoes)	$\frac{1}{2}$ pint of sour cream
$\frac{1}{2}$ teaspoonful of soda	1 egg well beaten
$\frac{1}{2}$ teaspoonful of salt	$\frac{1}{2}$ pint bread flour
	$\frac{1}{2}$ pint of bran

Mix ingredients in order given. Beat well and bake 30 minutes in well-greased gem pans.

Grandmother Davis's Soda Biscuits (from Aunt Mattie)

1 quart of flour	2 teaspoonsful of baking
1 teaspoonful of salt	powder

Mix together in a bowl, then add 1 tablespoonful of very fresh lard and 1 cupful of milk. Mix with the hand quickly.

Toss on slightly-floured board, pat and roll out. Cut with biscuit cutter. Bake in hot oven.

Aunt Dell's Baking Powder Biscuits

2 cups flour	$\frac{1}{4}$ cup butter
$\frac{1}{2}$ teaspoonful salt	$\frac{1}{4}$ cup Crisco
1 tablespoonful sugar	$\frac{3}{4}$ cup milk

Mix dry ingredients. Sift twice. Work in butter and Crisco with tips of fingers—not too thoroughly. Add milk gradually. Toss on floured board. Pat and roll out. Cut with biscuit-cutter and bake 12 minutes in hot oven.

Aunt Virginia's Maryland Biscuits

1 lb. of flour and a light $\frac{1}{4}$ lb. lard, pinch of salt, mix with cold water, beat a full half hour.

Big Uncle Tom's Potato Biscuits (from Aunt Mattie)

1 cup lard	2 qts. flour and enough milk
4 large potatoes	to make a nice dough
$\frac{1}{2}$ yeast cake	

Boil potatoes and mash them. Let dough rise almost six hours and cut in very small biscuits. Let rise again and bake in moderate oven and serve very hot.

Aunt Elizabeth's Popovers

Beat 3 eggs until light	Add 2 cups milk
Add $\frac{1}{2}$ teaspoon salt	Add 2 cups sifted flour

Stir above until smooth and then strain. Have gem or muffin pans hot and greased. Fill quickly with mixture, bake in a quick oven and serve immediately.

Aunt Virginia's Coffee Cake

Put $\frac{1}{2}$ quart of flour into a bowl—make a well in the center—put into it four ounces of butter, three eggs well beaten, $\frac{1}{2}$ cup of sugar, and one yeast cake, dissolved in two teaspoons of warm water. Work this mixture gradually into a smooth paste with the flour. It should now be about the thickness of an ordinary cake batter. Add 1 unbeaten egg, beat thoroughly with the hand; then add another egg and beat again. If the mixture seems a little too thick, add 1 gill of milk. Cinnamon may be added, if liked. Pour this mixture into a greased Turk's Head, cover and stand in a warm place until it doubles its bulk. Bake in a moderately quick oven 45 minutes.

Aunt Robbie's Griddle Cakes

2½ cups pastry flour	1 tablespoon baking powder
½ teaspoon salt	1 tablespoon sugar
1 cup sour milk	2 eggs
1 cup sweet milk	1 tablespoonful melted butter
1 teaspoon soda	

Put the soda into the sour milk. Mix and sift flour, salt, sugar and baking-powder. Add the sour and the sweet milk and the egg, well beaten. Drop by spoonfuls on a hot soap-stone griddle. When full of bubbles, turn and cook on other side. It is easier to make good cakes on a coal stove than on a gas stove.

Aunt Robbie's Buckwheat Cakes

1 cup of white flour
1 cup of old-fashioned buckwheat flour,
enough warm water to make a thick batter
¼ yeast cake dissolved in warm water

Cover with cloth and let stand over night. In the morning beat in

4 tablespoonsful molasses
4 tablespoonsful melted butter
½ teaspoon soda in a little warm water

Bake on soap-stone griddle.

Aunt Emery's Swedish Griddle Cakes

2 ½ cups flour	1 quart sweet milk
½ teaspoon salt	4 tablespoons melted butter
2 eggs	

Sift flour with salt. Beat eggs with two cups of milk and add to flour, beating constantly. When batter is smooth add half the butter and rest of milk, beat well. Add rest of butter. Let stand one hour before using and then beat thoroughly again. Fry in pan or cook on soap-stone griddle.

Auntie's Waffles

2 tablespoonsful of flour	1 teaspoonful of lard
2 tablespoonsful of hominy	$\frac{1}{2}$ pint of milk
1 egg	A little salt
1 teaspoonful of butter	

Beat up very lightly.

Aunt Robbie's White War Bread (Quick Method)

$\frac{3}{4}$ cup luke warm water	1 big kitchen tbsp. butter
2 cakes Fleischmann's yeast	$\left\{ \begin{array}{l} \frac{1}{3} \text{ wheat} \\ \frac{1}{3} \text{ rice} \\ \frac{1}{3} \text{ potato} \end{array} \right.$
1 qt. luke warm potato water	
2 big kitchen tbsp. sugar	
1 big kitchen tbsp. lard	1 small tbsp. salt

Dissolve yeast and sugar in luke warm water, add softened (not melted) lard and butter, and $\frac{1}{3}$ of the flour. Beat until smooth. Then add second quart sifted flour and also third quart, in which you put salt, and sift it into mixture. Knead in bowl until smooth and elastic, (about two or three minutes), using inside of hands as little as possible (use the fist instead as much as possible.)

16 *Bread and Buns*

Place in greased bowl, cover and set aside in a moderately warm place free from draught until light—from $1\frac{1}{2}$ hours to 3 hours. Mould into loaves. Place in well-greased bread pans, filling them half full. Then slice each loaf three times through on top. Cover and let rise until double in bulk. Bake 45 to 60 minutes.

Note—One cake of yeast may be used with good results; but remember the quicker and stronger the fermentation the better the bread. The best bread bakers have adopted quick methods.

Important—Keep out of all draught. When covered throw blanket or big towel over the covered bread pan.

"A loaf of bread," the walrus said,
"Is what we chiefly need."

Alice in Wonderland.

Reliable Recipe for Bread

Take some flour—enough for as many loaves as you wish to make. Add yeast, salt, milk, water, shortening. Any fool can mix it

Given to Aunt Elinor's Mother.

Letter of acknowledgement of a visit by a gentleman with a slight impediment of speech.

My thanks for all that bread and butter
I really, really cannot utter,
For if I did, I know I'd stutter.

SOUP AND STOCK



Auntie's Okra Gumbo

Put into a saucepan a spoonful of pure lard and one of flour. Stir it well until it is of a light brown. Chop an onion into small pieces and throw them in. Cut up a fat capon or chicken into small pieces and put it into the saucepan with the flour and lard. Stir it all the while until the chicken is nearly done. When the whole is well browned, add a slice of ham cut up small. Throw in two or three pods of red pepper, and salt

to your taste. Then add a quart of boiling water, and leave it on the fire for two hours and a half. During that time you take either a can of okra or the fresh okra, and chop it up a bit. Put it in a saucepan with a little water and let it simmer a quarter of an hour, stirring it all the time. Then add to it either six fresh tomatoes, or half a can of tomatoes and let it cook on a slow fire for an hour, uncovered. When your gumbo has been on the fire the two hours and a half you put it back in the sauce pan and add your okra and tomatoes and let it simmer slowly for an hour or until the okra is thoroughly cooked. Serve hot, and eat it with dry rice served in a separate dish.

Grandmother Holden's Black Bean Soup

The bone of a boiled ham Brown stock
 2 cupfuls of black beans Brown roux
 Bouquet of herbs made of a sprig of parsley, a sprig
 of thyme, one clove.

4 peppercorns	slices of hard boiled egg
1 onion	$\frac{1}{4}$ cupful of Sherry
thin slices of lemon with- out the outside rind	Salt and pepper

Soak the beans over night. When soaked put into a saucepan with the bouquet of herbs and the ham-bone and cover them with cold water. Let them boil slowly till tender, which will take several hours, adding more water if necessary. When the beans are very soft, remove the bone and bouquet, drain the water off and pass the beans through a puree sieve. Add to the pulp enough brown stock to make a soup of the consistency of thin cream. Place it again on the fire and add a brown roux (made of one tablespoonful of flour and one of butter cooked

together till the flour browns). Dilute it to smoothness with a little of the soup before adding and cook it with the soup for five minutes. This will prevent the soup from separating. Season with salt and pepper. Strain it into a tureen and add thin slices of lemon and hard-boiled egg and one-quarter cupful of wine.

Aunt Emery's Plain Soup

Heaping tablespoon flour
1 tablespoonful butter

Make soup by heating butter in pan till it bubbles. Add flour and cook 3 to 5 minutes—stirring constantly. Add salt and pepper, also celery salt, then 1 pint white stock. Just before serving add cup of cream.

Aunt Emery's Cream Tomato Soup (for 4 persons)

2 cups strained tomato juice	1 tablespoon flour
2 cups milk	Soda
1 tablespoon butter	$\frac{1}{2}$ teaspoon salt

Heat milk and tomato juice in separate sauce pans, with a pinch of soda in each. Cream butter and flour together in a bowl. Add the tomato to the milk slowly, and pour gradually onto the butter and flour, stirring all the time. Return to fire and heat thoroughly. Add salt. Strain and serve. A little cream at the last minute makes it nicer. This is not a very thick soup, but if not thick enough, add more butter and flour creamed.

Aunt Emery's English Tomato Soup

Brown 1 large thinly sliced onion in 2 tablespoons of butter. Add 4 cups boiling hot stock and heat together. Transfer to a sauce pan and add 1 cup strained tomato juice. Season and let simmer for $\frac{1}{2}$ hour.

Aunt Emery's Onion Soup

1 cup of stock and 2 small finely sliced onions for each person. Allow 1 extra cup of stock for boiling away.

Fry the onions brown in 3 tablespoons of butter in frying pan. Transfer to saucepan and add the stock. Let simmer for 4 hours. Season. Put a round piece of toast in each soup plate, sprinkle thickly with grated Parmesan cheese and pour in soup.

Aunt Emery's Cheese Soup

1 tablespoon butter
1 tablespoon flour
Little milk

Put on fire in a sauce pan and stir till blended. Add 5 cups of milk, stirring and beating all the time; when very hot add 5 tablespoons grated American cheese, stirring constantly while adding cheese (slowly). Season and serve.

Aunt Virginia's Cheese Soup

2 qts. of chicken stock	3 tablespoons of flour
1 pint of rich milk or cream, the latter if you wish it very rich	$\frac{1}{2}$ cup of grated cheese
	Yolks of 2 eggs, beaten lightly
2 tablespoons of butter	Salt and pepper to taste

Heat the stock and milk, to boiling point, then thicken with butter and flour, next add the cheese, and when ready to serve add the eggs. Do not allow to cook after adding the eggs, as it is likely to curdle. Put a small onion, and a little celery in the stock, when cooking it, to give it a rich flavor.

Aunt Robbie's Fresh Pea Soup

Cook 2 cups of fresh peas and put through strainer. Add 2 cups of white stock or chicken broth and water in which peas were cooked. Add cup of cream and scant tablespoonful of cornstarch moistened in water to bind together. Season with $\frac{1}{2}$ teaspoonful of salt and $\frac{1}{8}$ teaspoonful of pepper. If on hand, add $\frac{1}{2}$ tablespoonful of whipped cream on top of each plateful of soup.

Aunt Mattie's Cream of Asparagus Soup

1 pint of asparagus pulp diluted
with a quart of stock, (veal,
beef or chicken)
1 tablespoonful butter
2 tablespoonful flour
seasoning of salt and pepper

Make roux of the butter and flour and add liquid. When heated and slightly thickened, strain so it will be smooth. Replace on fire and add 1 cup of cream. Beat the whole with an egg-beater till light. Serve with whipped cream if desired.

Aunt Robbie's Cream of Mushroom Soup

1 quart of mushrooms	1 tablespoon flour
4 cups white stock	1 cup thin cream
1 slice onion	1 cup whipped cream
1 tablespoon butter	

Chop mushrooms and boil in water till tender. Put through sieve and add stock. Cook onion in butter. Remove onion and add flour. Cook a few minutes and add thin cream. When beginning to thicken add mushrooms in stock. Season. Cook a few minutes till of right consistency. Add spoonful of whipped cream to each plate of soup before serving.

Aunt Robbie's Thin Soup

To 4 cups of hot chicken broth add $\frac{1}{4}$ teaspoonful of kitchen bouquet. When ready to serve add 2 tablespoonsful Sherry. When in the soup-plates add a scant tablespoonful of cooked maccaroni sliced across in thin rings to each plateful of soup.

Aunt Robbie's 'Patsy's Favorite Soup'

To 4 cups of strong chicken broth (heated) add 4 scant tablespoonsful of cooked rice and just before serving one cup of cream. When in the soup-plates add $\frac{1}{2}$ tablespoonful whipped cream to each plate.

This Bouillabaise a noble dish is—
A sort of soup or broth or brew,
Or hotchpotch of all sorts of fishes,
That Greenwich never could outdo;
Green herbs, red peppers, mussels, saffron,
Soles, onions, garlic, roach and dace;
All these you eat at Terre's Tavern,
In that one dish of Bouillabaise.

Ballad of Bouillabaise

William Makepiece Thackeray

Observation on Soup.

Soup is the most flexible of our viands. It may be a beverage, a solid, an appetizer, an incident to or the piece de resistance of a meal. It may be composed of anything from mushrooms to missionaries, according to taste or climate. It may be served hot or cold, thick or thin, plain or of mixed ingredients. But from the Kaffir's pot of Africa to the lumber-camps of Canada, from the Gypsy roadside bivouac to the baronial dining-hall of a copper king, it is an integral part of the world's dietary. And there is the difference in the width of the world in its composition. It may appear to be only a matter of a couple of city blocks from the pale gray watery substance, super-coated with globules of cold grease and containing the soaked remains of a soda cracker, two canned peas and a string bean, of the East side restaurant to the French chef's delectable translucent preparation of green turtle or potage a la reine of the hotel on the avenue, but actually the distance is incalculable. Again it is a far cry from the oyster stew or the black bean soup of our grandmother's dinners, the latter boiled with a ham bone and served with slices of lemon and hard-boiled egg on top, to the clear amber fluid, flavored with Medeira or Sherry that greets the present-day diner-out. It is a difference in temperament more than the times.

I lament the passing of the tureen, that spacious vehicle so emblematic of hospitality and another helping, of domestic warmth and pleasant aromas, and deplore the substitution of the modern open-air method, the all-the-way-from-the-kitchen-to-the-table system of plate juggling, suggestive of tepid contents and the essence of butler's thumb. Who will have independence and influence enough to reinstate the tureen?

24 *Soup and Stock*

There is a soup for every mood and moment of our gastronomical existence. What could be pleasanter than a delicate chicken broth after a malaise, or when the digestion is particularly robust a rich wallowy onion soup? Or a cream of fresh peas or asparagus—real cream, no flour and water substitute—with perhaps a foundation of chicken-stock, for luncheon in May, or a piping hot boullion for dinner in October, or of an August evening, a jellied tomato or consomme, well-iced?

Others have sung the virtues of the roast beef of old England, of the apple-pie of New England, of the fruits of Florida, of the wines of France. I sing of soup.

FISH FOODS



Aunt Virginia's Baked Fish

Remove backbone from haddock. Lay on agate platter, season with salt and pepper. Make dressing of 2 tablespoons of flour, 1 tablespoon of mustard, 1 cup of scalded milk. Put all together and cook until thick. Add a cup of grated cheese and red pepper and cook till cheese is melted. Spread over fish and bake 55 minutes. Serve on platter in which it is baked.

Aunt Robbie's Planked Whitefish

Clean and split a medium-sized fish. Put skin side down on a buttered oak plank 1 inch thick and a little longer and wider than the fish. Sprinkle with salt and pepper and brush over

with melted butter. Broil under the gas of a gas stove or bake in the oven of coal stove. Remove from fire and garnish with chopped parsley and lemon. Send the fish to the table on the plank.

Auntie's Codfish Balls

Boil fish and potatoes together in the same pot.

Take 1 cup of fish to 2 cups of potatoes

Add cream enough to make it soft

At last moment add the whites of 4 eggs (beaten up light)

Take a large spoonful of this mixture and drop in boiling lard or dripping.

Aunt Virginia's Codfish Balls

After washing the fish well, pick to pieces, taking out the bones, put on to boil. Put potatoes in at same time, and when potatoes are done, the fish will be. When all is done, take out and drain and wash. Add one cup of milk, one egg, a lump of butter. Beat very lightly and cook as you do crullers.

Aunt Elinor's Fish Chowder

$\frac{1}{4}$ of a pound of salt pork

2 oz. butter

4 large onions

1 quart rich milk

6 medium-sized potatoes

$\frac{1}{2}$ cup cream

2 pounds haddock, cod or halibut

Cut pork in tiny dice. Try out. Push the little crisp bits to one side and fry thinly sliced onions in the fat until yellow but not browned. Turn into large sauce-pan. Add milk, fish cut in pieces and potatoes peeled and cut up. Cook until potatoes are tender. Add cream, salt and pepper. Serve with split and toasted Boston crackers.

Aunt Elinor's Halibut

Use either fresh or left-over fish. Lay in flat casserole. Cover with thick part of canned tomatoes or tomato sauce, thinly sliced onion and green pepper. Dot with bits of butter and bake $\frac{1}{2}$ an hour uncovered so that top will brown.

Aunt Elinor's Filet of Sole

Lay pieces of fish on bottom of casserole. Cover with shrimps, oysters and then layer of fresh mushrooms. Cover with thin cream sauce flavored with a good deal of paprika. Cover closely and bake $\frac{1}{2}$ an hour in slow oven. (Any white fish can be used instead of sole.)

Aunt Dell's Salmon Loaf

Take 1 can of salmon and drain off juice. Chop fine. Add to it

Yolks of 4 eggs beaten light	$\frac{1}{4}$ scant teaspoon pepper
$\frac{1}{2}$ cup bread crumbs	$\frac{1}{2}$ scant teaspoon salt
4 tablespoonsful melted butter	

Add a little finely chopped parsley. Beat whites of eggs stiff and add them last. Put in deep buttered pan. Bake in not too hot an oven 25 minutes. When done turn out on platter and cover with following sauce.

Sauce

1 cup milk added to juice of the salmon
1 tablespoonful butter
1 tablespoonful flour

Heat butter till it bubbles, add flour. Stir 4 or 5 minutes till flour is cooked. Add liquid and cook until thick, then add one egg beaten light.

Aunt Emery's Fish Mousse

2 lbs. of any coarse fish such as halibut, steak cod or haddock. Remove bones and put through food chopper, then rub through a sieve. Make very soft with good cream, season with salt and pepper and a little nutmeg if liked. Add two eggs beaten, and put mixture into individual molds, or ring mold. Stand in water in a pan and bake $\frac{1}{2}$ hour. Turn out and serve with any good fish sauce poured over.

Aunt Emery's Turbot a la Creme

Boil 2 and $\frac{1}{2}$ pounds of fish (chicken halibut if possible), separate from bones, shred in fine pieces and dry thoroughly. Boil $1\frac{1}{2}$ pints of milk and $\frac{1}{2}$ pint of cream, seasoning with onion, mace, thyme (in leaves), parsley, salt, pepper, and if you like, a little anchovy paste to give it a pinkish color. Thicken the sauce with about 2 tablespoons of cornstarch, made smooth in a little cold milk. Strain sauce after adding the thickening. Mix thoroughly with the fish, adding a little more warmed cream the last thing, if desired very creamy. Put in baking dish, cover top with buttered crumbs, and bake 20 minutes. Serves 8 people.

Aunt Emery's Halibut, or Sword Fish Recipe

2 lbs. of sliced fish, about 1 inch thick	$\frac{1}{2}$ cup water
1 onion	tablespoon of butter
$\frac{3}{4}$ cup chopped salt pork	teaspoon flour
$\frac{1}{2}$ carrot, chopped	breadcrumbs, browned in butter
1 green pepper, chopped	

Fry onion, carrot, and pepper in the salt pork until light brown. Spread fish with this mixture, and cover the whole with the bread crumbs. Put fish in a pan with the half cup of water in the bottom, and baste with the juices 2 or 3 times while cooking, about $\frac{1}{2}$ an hour in hot oven. When done, thicken the juices with the flour and butter blended and pour over the fish.

Aunt Robbie's Fish Pudding

1 pint of cooked halibut or whitefish	$1\frac{1}{2}$ teaspoons salt
$\frac{1}{2}$ cupful of thin cream (or milk)	$\frac{1}{4}$ teaspoon pepper
$1\frac{1}{2}$ tablespoonsful of butter	$\frac{1}{2}$ teaspoon onion juice
$\frac{1}{2}$ tablespoonful of flour	2 eggs

Pound the fish in a mortar until it is thoroughly mashed then rub it through a puree sieve. Season the pulp with salt pepper and onion juice. Put the butter into a saucepan when melted, add the flour and cook for a few minutes, then add slowly the cream or milk, stirring constantly until well scalded; then add the fish pulp, take from fire, add the beaten eggs and mix thoroughly. Butter well a ring mold holding a pint or little more; put in the mixture, pressing it well against the sides to remove any air bubbles. Cover the mold with a greased paper, and set in a pan of warm water covering $\frac{1}{2}$ the mold. Bake in a moderate oven 30 minutes and do not let the water

boil. Place the form of fish on a hot dish, fill the center with boiled potato balls; pour over the whole some Bechemel or white sauce; sprinkle the top with chopped parsley. This is very good served with lobster sauce.

Aunt Dell's Lobster Cutlets

2 cups chopped lobster meat	few grains cayenne
$\frac{1}{2}$ teaspoonful salt	1 teaspoonful lemon juice
$\frac{1}{4}$ teaspoonful mustard	1 cup thick white sauce

Add seasoning to lobster, then add to white sauce while latter is hot. Cool, shape, dip in crumbs, then in beaten egg, then crumbs again. Fry in deep fat and drain. Serve with tomato cream sauce.

Aunt Virginia's Lobster a la Newburg

$\frac{1}{3}$ lb. lobster, cut in small pieces. Put in chafing dish 1 tablespoon flour and $\frac{1}{4}$ lb. of butter. Add 1 gill of cream, and the yolks of four hard boiled eggs, mashed fine. Stir this over the fire until it begins to thicken, and when hot take it from the fire, add $\frac{1}{4}$ teaspoon of salt, a pinch of mace, a dash of cayenne, and four tablespoons of sherry wine.

Auntie's Deviled Crabs

Carefully pick the meat from 1 dozen boiled, hard crabs, scrub the shells thoroughly. Place in a pot the yolks of 3 hard boiled eggs, 1 oz. of butter, 1 tablespoon of dry mustard, 1 teaspoonful of salt, a dash of cayenne pepper, 2 tablespoonsful of flour, rub smooth with a wooden spoon, then place over fire;

add 1 pt. cream or milk and cook to the consistency of boiled custard. Put the crab meat into a bowl, sprinkle 1 tablespoonful of chopped parsley over the meat, then add the sauce; mix well with the crabs, season with salt and pepper to taste, fill the shells, sprinkle fine bread crumbs over them, then sprinkle with melted butter and brown in a very hot oven or better under gas flames.

Aunt Virginia's Terrapin, Maryland Style

Mash the yolks of eight hard-boiled eggs and mix them with 2 tablespoonsful of best butter, rubbing them to a smooth paste. Put a pint of cream in a double-boiler. When it is scalded, stir in the egg and butter until smooth, season with salt, white and cayenne pepper, a dash of nutmeg and allspice. Add a quart of terrapin cooked in salted water with 2 slices of carrot and onion and a stalk of celery from 35 to 40 minutes. Simmer for 10 minutes or until the terrapin is well-heated. Just at the moment of serving add 2 tablespoonsful of Sherry or Madeira. Serve very hot.

Aunt Elinor's Pan Roast Oysters

Butter 6 individual shirred egg dishes. Place a toast in each dish. Lay six oysters on each toast. Season with salt and paprika. Pour a little oyster liquor on the oysters and cover lightly with bread-crumbs. Dot with butter and bake about 10 minutes or until a nice brown.

Aunt Elinor's Oysters en Brochette

Take 36 oysters and 36 squares of bacon. Arrange oysters and bacon alternately on skewers. Pour a tablespoonful of oil on a plate with a teaspoonful of salt and $\frac{1}{2}$ teaspoonful of paprika. Mix the seasoning well, roll the skewers in the seasoning and then in bread-crumbs. Broil about 10 minutes. Lay each skewer on toast and spread with Maitre d'hotel butter.

Aunt Gertrude's Sauce Meuniere (for fried fish)

When the fish is fried in butter take it out and put on a dish. Then add a little more fresh butter in the pan, brown it, add lemon juice, and a little chopped parsley, and pour over fish.

"My dear," said Mrs. B—, an enthusiast on ancient lore, "Uncle Jack has sent us some brook trout. Listen! This is how Isaac Walton cooked his,—

"Take your trout, wash him and dry him with a clean napkin, then open him and, having taken out his guts, wipe him very clean within but wash him not. Give him three scores with a knife to the bone, on one side only, after which take a clean kettle and put in as much hard still beer (but it must not be dead) and a little white wine and water as will cover the fish you intend to boil; then throw into the liquor a good quantity of salt, the rind of a lemon, a handful of sliced horseradish root with a handsome little fagot of rosemary, thyme and winter-savory. Then set your kettle upon a quick fire of wood and let your liquor boil up to the height before you put in your fish, and then if there be many, put them in one by one, that they may not so cool the liquor so to make it fall. And whilst your fish is boiling, beat up butter for your sauce with a ladleful or two of the liquor it is boiling in, and, being boiled enough, immediately pour the liquor from the fish, and being laid in a dish, pour your butter upon it, and, strewing it plentifully over with shaved horseradish and a little powdered ginger, garnish the sides of your dish and the fish itself with sliced lemon and serve it up."

"Very interesting," said Mr. B—, "But if it's all the same to you I'll have mine fried."

It is said that the bravest man that ever lived is he who first ate a live oyster. Not so. Braver far is he who ever eats a very dead one.

MISCELLANEOUS MEATS



Grandmother Davis's Chicken Pie (from Aunt Mattie)

Boil a good-sized fowl until thoroughly cooked. Add three large potatoes sliced and cooked in broth from chicken with a little onion. Put in a deep baking-dish and cover with a plain pastry. Put plenty of the chicken broth in the pie. Bake.

Aunt Mattie's Fried Chicken

Select young chickens weighing about $2\frac{1}{2}$ pounds. Draw and separate by cutting off wing and legs, upper joints, back and breasts. Split in middle. Do not split chicken down the back. Roll in flour and fry in lard to a light brown. Take from skillet and put in covered pan on back of stove to keep hot. Add to the lard 2 tablespoonsful of flour and when smooth add a cup of milk. This makes a thick cream gravy.

Auntie's Chicken a la Maryland

Do not have chicken split down the back but cut off wings and legs. Separate upper and lower joints, split breast down middle, separate back and neck. Dry chicken thoroughly, salt and dip in flour, and then fry in very hot lard (not deep fat) and plenty of lard. Fry until a golden brown and then remove from pan and serve with cream gravy and corn fritters.

Gravy

Make gravy by leaving fat in pan after taking out chicken, sprinkle in enough flour to thicken, then add milk and boil.

Fritters

Grate 1 pint of corn, add 1 egg well beaten, 1 small cup of flour, $\frac{1}{2}$ cup of butter, salt and pepper. Fry spoonful at a time. Serve with chicken.

Aunt Emery's Breslau Chicken

1½ cups minced chicken 1 cup soup stock or milk

Thicken milk with 1 tablespoonful of flour, add to the minced chicken and then flavor with a tablespoonful of onion juice and a little chopped parsley.

Salt and pepper to taste. Add 2 beaten eggs.

Put mixture in custard cups and bake in a pan of water 20 to 25 minutes. Turn out and serve with white sauce.

Aunt Robbie's Chicken Waldorf

White meat of 1 chicken (cooked) 1 truffle sliced thin.

Batter made of 1 tablespoonful of flour mixed with a little water.

Yolks of 2 eggs 2 tablespoonsful of Sherry or Madeira
Salt.

Cut up chicken in small cubes. Add truffle. Put in sauce-pan with cream. When heated add batter of flour and water. As soon as it begins to thicken remove from fire and add egg yolks mixed with the wine. Return to the fire and cook just long enough to finish thickening. Salt and serve.

Aunt Robbie's Baked Chicken

Use only young chickens. Cut up, rub with butter, flour and salt. Brown on top of stove in butter. Pour a little water or chicken stock in pan, cover and cook in oven 30 or 40 minutes. Baste constantly. Remove to platter and make gravy in pan in which chicken was cooked by adding chicken stock and thickening with flour and water batter. Add a little cream just before serving.

Aunt Virginia's Chicken and Sweetbread Croquettes

1 large chicken	1 wine glass cream
2 sweetbreads	1 loaf of stale baker's bread
½ lb. butter	Pepper, salt, parsley, onions and 2 eggs

Boil the chicken and sweetbreads separately until perfectly tender, saving the water in which the chicken was boiled. Chop both very fine together, and season with pepper, salt, parsley

and a very little onion (about $\frac{1}{2}$ teaspoon grated.) Rub the bread until you have equal quantities of crumbs and meat. Place on the fire as much of the chicken water as will moisten the bread crumbs, into which put the cream and butter. When it comes to a boil stir in the crumbs until they adhere to the spoon, mix with the meat and when sufficiently cool, stir in 2 eggs beaten light; mold, roll in grated bread and egg and boil in lard.

Aunt Virginia's Chicken Croquettes

To 1 chicken chopped, add a little salt, parsley, pepper, nutmeg, a salt spoon of onion, 1 cup of cream, $\frac{1}{4}$ cup of butter, and 1 dessert-spoon of flour. Put the chicken, spices and cream on the fire, when hot stir in the butter and flour, boil about 5 minutes, and when cold make into balls. Beat up one egg with bread crumbs, dip the balls in, and drop in boiling lard.

Aunt Gertrude's Chicken Casserole

Use whole roasting chicken and large casserole.

Put in iron skillet $\frac{1}{2}$ doz. slices bacon, pieces of pimento or green peppers, potato balls, carrots and small onions. Fry until brown. Then add 2 or 3 cups of white stock and pour over chicken in casserole. Cover and baste often while in oven. Cook about $1\frac{1}{4}$ hours.

Aunt Virginia's Casserole Chicken or Birds

When the fowl or birds go into the dish, be careful not to have too much water on them. Sufficient to keep them from sticking or burning the dish. Do not cook too rapidly, as you must not boil them. Cook gently, putting seasoning on

them before putting in the pot—also a little butter. If you desire, a little celery; a bit of onion, a bunch of sweet herbs (not too much of the latter,) a piece of pork. Watch them, add a little water to make the gravy.

Aunt Gertrude's Chicken Eugenie

Skin chicken breasts, sauté with butter, add fresh mushrooms. Cook well before adding sherry. Then add pure cream to the proper consistency, then finish with a little cream sauce for thickening. Serve in chafing dish.

Aunt Robbie's Guinea Fowl

Use only the breasts if for a formal dinner. Rub them with butter, flour and salt. Brown on top of stove in butter. Pour a little chicken stock in pan, cover and bake in oven 30 to 40 minutes. Baste constantly. Serve with Bread sauce and garnish with tomato fritters or slices of fried pineapple. See recipes for these.

Aunt Emery's Casserole

2 cups chopped (not minced) beef or lamb	1 chopped potato
1½ cups tomato juice	1 green pepper minced
2 onions chopped	2 tablespoons sugar
1 carrot chopped	1½ cups of stock

Cook in a casserole in slow oven 4 or 5 hours, adding 1 teaspoon flour blended in cold water 1 hour before serving.

Aunt Elinor's Braised Oxtail

Cut oxtail carefully apart at joints. Soak in salted water about an hour. Put in soup kettle with cold water and simmer till tender, but not soft enough to leave the bones. Arrange large joints in casserole on bed of cut-up vegetables—carrots, pepper, onions, celery, etc. Cover with some of the stock they were cooked in, thickened and browned to a good gravy. Add a little mushroom catsup or Worcestershire sauce.

Aunt Virginia's Mock Sweetbreads

2 lbs. veal chopped fine removing all strings or hard parts. Chop with $\frac{1}{4}$ lb. of veal suet. Soak a large roll in milk and beat it light. Mix it with veal, add a grate of lemon peel, salt, pepper, butter and a dust of nutmeg, and two eggs. Shape like a sweetbread. Dip in egg and crumbs and fry light brown. Serve with a border of pease, or else with a sauce, either mushroom or tomatoes.

Aunt Robbie's Minced Ham

1 cup minced ham or beef
1 cup strained tomato juice
yolks of 2 eggs
1 tablespoonful of flour blended with cold water
1 tablespoonful melted butter
 $\frac{1}{4}$ cupful grated York State cheese

Heat tomato and ham to boiling point, add cheese and butter, then batter of flour and water and beaten yolks of eggs mixed together.

Aunt Elinor's Ham Loaf

3 cupsful cooked ham minced	2 eggs
1 small onion	1 tablespoonful French
3 sprigs of parsley	mustard

Put ham, onion and parsley through food chopper. Add mustard and beaten eggs. Bake in buttered bread-tin 45 minutes. Garnish with hard-boiled egg, mayonnaise and green pepper cups and tomatoes.

Aunt Dell's Meat Loaf

1 pint chopped meat	3 yolks of eggs
$\frac{1}{2}$ cup stock	1 teaspoonful Worcestershire
2 tablespoonsful butter	sauce
$\frac{1}{2}$ cup fresh bread crumbs	1 teaspoonful salt
1 cup cream or milk	1 teaspoonful mushroom catsup
1 tablespoonful chopped	$\frac{1}{4}$ teaspoonful pepper
parsley	$\frac{1}{2}$ teaspoonful kitchen bouquet

Mix. Pack in bread pan. Brush with white of egg. Bake slowly.

Aunt Virginia's Veal Loaf

3 lbs. of veal	1 lb. of lean fresh pork
----------------	--------------------------

All chopped fine. 5 eggs and rolled cracker to make into a loaf. Salt and pepper to taste. Bake $\frac{3}{4}$ of an hour. If you like, a half onion chopped fine.

Aunt Dell's Veal Olives

1½ lbs. of veal cutlet, cut very thin	1 tablespoonful of sweet marjoram
1 tablespoonful of chopped parsley	¼ lb. of bacon
1 tablespoonful melted butter	1 tablespoonful of flour
1 pint of stock or boiling water	1 bay leaf
1 cup of stale bread crumbs	1 tablespoonful of mushroom catsup
1 teaspoonful of salt	pepper to taste

Cut the veal into strips about 3 inches long and 2 inches wide. Make a filling of the bread crumbs, salt, pepper, parsley, sweet marjoram and melted butter. Mix thoroughly and spread on the strips of veal. Roll them up and tie tightly with twine. Then roll them in the flour. Put the bacon in a frying pan and try out all the fat. Dip the olives in this and brown them in a sauce-pan. Add flour to the fat remaining in the frying-pan and stir same till a nice brown. Then add the stock or boiling water and stir till it boils. Add salt and pepper, pour it over the olives. Add the bay-leaf and mushroom catsup, cover sauce-pan and let simmer 2 hours. Take up, cut strings and remove them. Serve.

Aunt Robbie's Baked Young Rabbits

Select young New Zealand or Belgian Hare rabbits, as these are all white meat. They should not be over three months old and should be hung several days before using. Cut up rabbit, dip in flour and brown in butter on top of stove. Add boiling water, season with salt and pepper, cover and bake in oven about an hour. Baste often. Make gravy in pan in which rabbit is cooked, with added flour and white stock. Add cream just before serving.

Aunt Virginia's Lamb Chops a la Maintenon

Cut lamb chops, half cook them in clear butter, put on a platter, cover and let them get cool. Boil onions in cream and pass them through a sieve. Let this get cool and put it on the chops with fine bread crumbs and a little butter; put this in the oven and let bake until they become brown.

Aunt Gertrude's Lamb Chops

Have chops boned. Select large parsnips and cut in thick slices. Broil the chops and fry the slices of parsnips. (They must be parboiled first.) Serve with Bearnaise sauce.

If parsnips are too small for the chops, serve one chop on three small slices of parsnip. Artichokes can be used instead of parsnips.

Aunt Virginia's Chipped Liver

Bake one best liver with butter and water. When cold chip off in very delicate shavings. Then frizzle with butter in pan. When browned a little, drop a little flour over it, put in a little water, and just before serving add sherry wine, salt and red pepper to taste.

Aunt Robbie's Chopped Steak

1½ lbs. round steak—ground	3 tablespoons melted butter
1 egg—beaten with half	¾ teaspoon salt
cup milk	Pinch of pepper
3 tablespoons bread crumbs	Small onion chopped
Mix above—then fry or broil.	

Aunt Robbie's Fried Sweetbreads

Parboil pair of sweetbreads in slightly salted water. Dip in egg and bread crumbs and fry in butter in frying-pan. Make gravy in same pan by adding teaspoonful of flour and cook till it browns. Add $\frac{1}{2}$ cup of white stock and continue cooking till it begins to thicken. Pour over sweetbreads. A little cream can be added just before serving for a richer and lighter colored gravy.

ACCESSORIES FOR MEATS

Aunt Elinor's Corn Cakes to serve with Roast

1 cupful corn	2 tablespoonsful sugar
1 cupful flour	1 tablespoonful baking-
$\frac{3}{4}$ cupful milk	powder
2 well-beaten eggs	$\frac{1}{2}$ teaspoon salt

Mix corn, eggs, milk, and sugar. Mix flour, salt and baking-powder. Combine mixtures. Bake in rather hot oven.

Aunt Virginia's Corn Fritters

Take 1 dozen ears of corn. Cut the grains down the center, and scrap all the corn off the cob. Stir in gradually flour to make it thick, and enough to drop from the spoon. Three eggs beaten lightly, salt and pepper to taste. Fry in boiling lard.

Aunt Robbie's Tomato Fritters

1 can tomatoes	few grains cayenne
6 cloves	$\frac{1}{4}$ cup butter
$\frac{1}{8}$ cup sugar	$\frac{1}{2}$ cup corn starch
3 slices onion	1 egg
1 teaspoon salt	

Cook first four ingredients 20 minutes, rub all through a sieve except seeds, and season with salt and pepper. Melt butter and when bubbling, add corn-starch and tomato gradually. Cook 2 minutes, then add egg slightly beaten. Pour into a buttered, shallow pan and cool. Turn on a board, cut in squares, diamonds or strips. Roll in crumbs and fry in deep fat. Drain.

Aunt Robbie's Yorkshire Pudding

1 cup milk	2 eggs
1 cup flour	$\frac{1}{4}$ teaspoonful salt

Beat eggs till light. Add milk and flour. Beat with egg-beater. Grease well bread-pans with roast-beef fat and pour in mixture. Bake 30 to 40 minutes. Cut up and serve around roast.

Aunt Elinor's Dumplings

$\frac{1}{2}$ pint of flour	2 teaspoonsful baking-powder
$\frac{1}{2}$ teaspoonful salt	milk

Mix flour, salt and baking-powder. Add enough milk to make rather soft dough. Drop dumplings into hot stew and cook steadily for 12 minutes (covered).

Aunt Dell's Baked Oranges

Cut oranges in half, leaving the skins on. Make syrup of sugar and water. Pour over oranges and bake. Serve with game.

I've never found a viand that could so allay all grief
And sooth the cockles of the heart as rare roast beef.

Eugene Field

A story is told of Thackery in regard to his love of tripe and onions. He had accepted an invitation to dinner, but happening to stop at his favorite chop-house in the course of the same afternoon, he was informed that they would serve tripe and onions that evening. He forthwith sent the following message to his intended hostess:—"I have found an old friend and cannot leave him."

One of the dedicatees of this book when a little girl asked one day at luncheon, "What was hash when it was alive?"

EGGS AND ENTREES



Aunt Elizabeth's Cheese Soufflé

2 tablespoons butter
3 tablespoons flour
 $\frac{1}{2}$ cup scalded milk
 $\frac{1}{2}$ teaspoon salt
Few grains cayenne

$\frac{1}{4}$ cup grated Old English
or Young American
cheese
Yolks 3 eggs
Whites 3 eggs

Melt butter, add flour, and when well mixed, add gradually scalded milk. Then add salt, cayenne and cheese. Remove from fire. Add yolks of eggs (beaten until lemon colored.) Cool mixture and cut and fold in whites of eggs (beaten stiff and dry.) Pour into a buttered baking dish and bake 20 minutes in a slow oven. Serve at once.

Aunt Robbie's Scrambled Eggs

1 tablespoonful of butter	$\frac{1}{2}$ cupful milk
6 or 8 eggs	salt

Heat butter in frying-pan. Pour in the eggs and milk. Break up yolks of eggs with fork and stir constantly until cooked, scraping from sides and bottom of pan as it adheres. Add salt just before it is cooked. Cook over slow fire and do not let get too hard. Serve at once.

Aunt Elinor's Spanish Scrambled Eggs (for chafing-dish)

3 tablespoonsful butter	1 cupful peeled and cut-up mushrooms
1 chopped onion	6 eggs, beaten
1 tablespoonful flour	salt and pepper
$1\frac{1}{2}$ cups tomatoes, not strained	$\frac{1}{2}$ cupful chopped green peppers or pimentoes

Melt butter. Cook onion in it till yellow. Add flour and stir till smooth. Add tomatoes and mushrooms, green peppers or pimentoes. Stir about 4 minutes. Add beaten eggs very slowly and finish cooking over hot water. Serve on buttered toast.

Aunt Elinor's Plain Omelet

Beat yolks and whites of eggs together, not too thoroughly. Add salt and pepper and dessert spoonful of cream to each egg. Turn into smooth, hot, buttered frying-pan. Keep lifting with knife until egg is set. Let brown. Turn with knife, right

edge towards middle and left edge to meet it. Hold platter upside down over omelet, invert pan quickly and flop omelet onto platter. Garnish with parsley.

For asparagus, jelly, mushroom, peas or ham omelet, have filling hot and pour a little onto omelet before folding but not enough to be sloppy. After omelet is on platter, pour remainder around but not over it. A four egg omelet is about the limit for easy handling.

Aunt Elinor's Soufflé Omelet

Beat yolks and whites of eggs separately. Salt and pepper. (Omit pepper for all sweet omelets.) Add dessert-spoonful of milk to each egg. (Cream makes it too heavy.) Fold yolks gently into whites. Pour into smooth, hot, buttered frying-pan. Lift with knife so that liquid egg runs under. When browned, slip frying-pan into oven to set top of omelet. Take from oven and double in one fold. Hold platter upside down over it and flop it into it by inverting frying-pan quickly. This is the base for a rum omelet.

Aunt Elinor's French Rum Omelet

Make soufflé omelet as above. Turn into fire-proof platter. Powder thickly with granulated sugar. Slip under gas until sugar carmels. Pour rum around it. Light and carry while blazing to the table.

Aunt Emery's Tomato Eggs (for the chafing-dish)

1 pint of stewed tomatoes	1 teaspoonful sugar
1 tablespoonful of butter	4 eggs
1 small onion	salt and pepper
½ tablespoonful flour	

Cook onion in butter until a light brown. Take out onion and add flour. Cook with butter 3 to 5 minutes and then add tomatoes, (which should be put through a colander before being brought to the table), sugar, salt and pepper. When sauce begins to thicken, drop in eggs and poach them in sauce. Have buttered toast ready and place an egg on each piece. Pour half a cup of sauce over each egg.

Aunt Emery's Egg Timbales

1 tablespoonful butter	½ teaspoon salt
1 tablespoonful flour	⅛ teaspoon pepper
⅔ cup milk	few grains of celery salt
3 eggs	few grains cayenne
1 tablespoonful chopped parsley	

Make a sauce of the butter, flour and milk. Add yolks of eggs beaten until thick and lemon-colored. Then add seasonings. Beat whites of eggs till stiff and dry and fold into first mixture. Turn into individual molds (buttered) or into baking-dish and bake in a slow oven till firm. Serve with tomato cream sauce.

Aunt Robbie's Eggs Benedict

Split English muffins and toast them. Fry circular pieces of cold boiled ham, cut thin. Place one on each half of muffin. Poach eggs and put an egg on top of each piece of ham. Serve with Hollandaise sauce poured over them.

Aunt Elinor's Egg and Tomato

Have thick tomato sauce ready and hot, also 1 teaspoonful chopped green peppers for each portion, and rounds of buttered toast. Scramble eggs. Cover toast with sauce, then layer of eggs, a small spoonful of sauce and top with green peppers.

Aunt Robbie's Baked Eggs

Drop eggs in shallow buttered baking-dish. Cover with cracker crumbs, salt and pepper, and pour over them $\frac{1}{2}$ cup of cream. Add bits of butter on top. Bake 5 to 7 minutes.

Aunt Dell's Eggs a la Belle Otero

Pare and bake several large potatoes. Cut lengthwise and take out all insides but a thin lining. Put into the shells some white sauce, (Brown or Bechemal sauce can be used) then a poached egg, then more sauce to which has been added some finely chopped ham. Sprinkle grated cheese on top and brown in oven.

Aunt Elinor's Spinach and Egg

Use left-over spinach. Fill individual shirred-egg dishes. Heat thoroughly. Make hole in the middle of each one. Pour in $\frac{1}{2}$ teaspoonful of butter and drop in an egg. Bake in quick oven till egg is set. Potato can be substituted for the spinach.

Aunt Emery's Tomato and Ham Paste

$\frac{1}{2}$ tablespoons melted butter	2 eggs well beaten
1 cup of cold minced ham	Teaspoon flour blended
1 cup tomato juice	with a little cold water
$\frac{1}{8}$ cup grated cheese	

Heat tomato juice and ham and when very hot add cheese, then flour, then eggs and lastly butter, stirring all the time. Serve on crumpets, toast or crackers.

This is a very nice chafing dish recipe and can be made with chipped beef in place of ham.

Uncle Joe's Eggs (from Aunt Mattie)

Boil eggs hard. Chop whites fine. Press yolks through sieve or potato masher that has small round holes. Make cream dressing rather thick. Mix whites in cream dressing.

Put on pieces of toast and sprinkle yellows on top.

ENTREES

Auntie's Cream Toast

Toast bread a nice brown (not too thin slices.) Make cream dressing (thin) as follows:

1 quart milk	1 tablespoon corn starch
butter size of an egg	Salt and a little sugar

Pour on toast and serve hot.

Aunt Emery's Oven Toast

Cut bread in pieces about $1\frac{1}{2}$ inches, by $1\frac{1}{2}$ by 4. Brush on all sides with melted butter. Place in oven (hot). When brown on sides, turn and brown on other sides.

Aunt Gertrude's Creamed Cheese (for Sunday Night Supper)

1 tablespoonful of butter heated to a liquid
1 heaping tablespoonful of plain flour
1 pint of milk

Mix together. Cook milk and flour together until very thick. At the very last put in $\frac{1}{2}$ lb. of grated yellow cheese and be careful not to let it cook very long or it will become too thin. Just before serving sprinkle over the top some paprika and spread over pieces of toast.

Aunt Robbie's Swiss Rice

2 tablespoonsful butter (level) $\frac{1}{2}$ medium sized onion

Wash and dry 1 cup raw rice. Cut up onion and cook few minutes in butter. Add rice and cook, stirring meanwhile, till it looks yellow. Add $2\frac{1}{2}$ cups chicken stock and cook until tender.

Aunt Robbie's Rice and Cheese Dish

2 cups rice cooked in chicken broth	1 very small onion sliced fine
$\frac{1}{2}$ green pepper	$\frac{1}{2}$ cup bread crumbs
1 egg—beaten	$\frac{1}{2}$ stalk celery
1 tomato	Salt and pepper
1 cup cheese broken in small pieces	Milk

Mix all ingredients in a bowl, using enough milk to make a mush. Bake in baking dish to a delicate brown.

Aunt Robbie's Rice Croquettes

1 teacup rice—washed well. Add 1 pint milk and $\frac{1}{2}$ pint water. Boil until tender and let dry. While warm add:

butter—size of an egg	2 tablespoonsful pulverized
2 eggs	sugar
Juice and grated rind of 1 lemon	

Mix well and roll in beaten egg and cracker crumbs. Fry in deep fat and serve hot with powdered sugar and current jelly.

Aunt Elinor's Grandmother Priscilla Worthen's Corn Chowder

$\frac{1}{4}$ lb. of salt pork	2 ounces butter
4 large onions	1 quart rich milk
6 medium-sized potatoes	$\frac{1}{2}$ cupful cream
2 pints sweet corn	

Cut pork in tiny dice. Try out. Push the crisp bits to one side and fry thinly-sliced onions in the fat until yellow but not browned. Turn into large sauce-pan. Add milk, corn and potatoes peeled and sliced. Cook until potatoes are tender. Add cream and salt and pepper. Serve with split and toasted Boston crackers.

Aunt Emery's Boston Baked Beans

Pick over 1 quart pea beans, cover with cold water, and soak over night. In morning, drain, cover with fresh water and heat slowly (keeping water below boiling point), and cook until skins will burst—which is best determined by taking a few beans on the tip of a spoon and blowing on them, when skins will burst if sufficiently cooked. Beans thus tested should be thrown away. Drain beans, throwing bean water out of doors, not in the sink. Scald rind of $\frac{3}{4}$ pound of fat salt pork, scrape, remove $\frac{1}{4}$ inch slice and put in bottom of bean-pot. Cut through rind of remaining pork every $\frac{1}{2}$ inch, making cuts 1 inch deep. Put beans in pot and bury pork in beans, leaving rind exposed. Mix one tablespoonful of salt, 1 tablespoonful molasses and 3 tablespoonfuls sugar; add one cup boiling water, and pour over beans. Then add enough more boiling water to cover beans. Cover bean-pot, put in oven and bake slowly 6 or 8 hours, uncovering the last hour of cooking, that rind may become brown and crisp. Add water as needed.

Aunt Robbie's 'Uncle Ben's Hominy Soufflé'

1 cupful fine hominy (hominy grits)	dessert spoonful butter
2 cupfuls water	2 eggs beaten separately
1 cup milk	$\frac{1}{2}$ teaspoonful salt

Boil hominy in water for 1 hour in double boiler. Heat milk with butter. Stir while hot into hominy when latter is cool. Add yolks of eggs and salt. Stir in whites of eggs and bake half hour in hot oven. Serve at once.

Aunt Emery's Bread and Cheese Dish

Butter slices and pieces of left-over bread. Line bottom of baking dish with them. Cover with layer of cheese. Repeat process till dish is full. Pour in milk to cover whole. Sprinkle top with salt, paprika and finely chopped parsley. Bake $\frac{1}{2}$ hour or till top begins to brown.

Aunt Robbie's Creamed Chestnuts (for the chafing-dish)

Have 2 cups of chestnuts boiled and shelled. Put them into the chafing-dish with 2 cups of cream and cook till thoroughly heated (about 10 minutes). Add a batter made of a table-spoonful of flour thoroughly mixed with a little water. Cook till sauce is thick. Season and serve.

Aunt Robbie's 'Uncle Harry's Oranges'

Pare oranges and loosen pulp from inner skins that divide partitions but leave each orange in one piece so that it appears like a whole orange. Make syrup of

2 cups sugar	$\frac{1}{2}$ cup water
--------------	-------------------------

Boil 5 minutes. When cold add red vegetable coloring matter and $\frac{1}{2}$ cup of wine. Wine used by originator of this recipe is a home-made deep red Concord wine, very sweet and suitable for a cordial.

Great-Great-Grand-Mother Holden's Apple-Sauce

Pare and quarter enough good cooking apples to fill a small stone-ware jar. Add $\frac{3}{4}$ to a pint, according to size of jar, of sugar and a $\frac{1}{4}$ of a pint of water. Cover tightly. Set in the oven as soon as the evening meal is served and let it remain until next morning. Keep low fire. The long, slow cooking gives a deep red color to the apples and a flavor different from any other method.

The younger of the dedicatees of this volume was extremely fond, as a small girl, of eggs and chicken in any form. "Kay," said her aunt to her one day, "In your first incarnation you must have been a chicken." Followed a series of questions and explanations as to the theosophical theory of reincarnation. Satisfied, the young person remarked, "Yes, I probably was a chicken, and I enjoyed it so much that I am trying my best to be one again in my next incarnation."

"While one eloquent young woman declared, to loud cries of "'ear, 'ear!" that rice pudding and bone chips would produce more eggs to the square hen than any other kind of food."

Diary of a goose girl
Kate Douglass Wiggin.

"There was a whole chapter, for example, on Eggs, which I am extremely loath to lose. It showed how, by holding an egg down under boiling water till it is exhausted, it may first be cooked and then passed under a hot flat iron. It may then be given a thin coat of varnish and served in a railway restaurant for years and years."

Preface to Allied Cookery.
Stephen Leacock.

VARIOUS VEGETABLES



arious egetables

Aunt Robbie's Method of Cooking Vegetables

Have water boiling. Add pinch of soda.

Have vegetables washed and prepared.

Do not salt till nearly done. Root vegetables should not be salted until finished cooking.

In the case of string beans, cut off the sides or strings, then cut in thin strips. Cook young beans, carrots, asparagus and all the cabbage family about 20 minutes, uncovered. Asparagus should be tied in bunches and kept standing in the water the first 10 minutes to cook stems, then lay down to cook tips.

Cook young corn only about 10 minutes.

Young beets take about 1 hour, older beets from 2 to 5 hours.

Potatoes should be cooked in boiling, salted water. Boil, according to size, from half an hour to an hour. Pour off water and let dry on stove for a few minutes before mashing or serving in any other way. After potatoes are mashed they can be covered close with a clean cloth and allowed to stand on back of stove till needed.

Vegetables such as peas, beans, sweet corn, etc., must be fresh and young. They must not be over-cooked and they must be served at once. Failure in any one of these rules make them unfit to eat. The cabbage family such as cabbage, cauliflower and Brussels sprouts must never be cooked till they have lost their green coloring and begun to turn brown. They should still be a little crisp when they come to the table.

Asparagus

Tie asparagus in bunches. Stand up in boiling water to which a pinch of soda has been added, so that tips will be out of the water for the first 10 minutes of cooking. Then lay down and finish cooking for another 10 minutes. Take out, drain, remove string and serve on buttered toast either with melted butter poured over their tips or with Hollandaise sauce.

String Beans

String beans require a different length of time for cooking according to their age and size. Very young and delicate beans require from 20 minutes to $\frac{1}{2}$ an hour. Older and tougher beans sometimes much longer. Have water boiling and add a pinch of soda. Have sides of beans removed even if they are stringless and have them cut into pieces not more than $\frac{1}{8}$ to $\frac{1}{6}$ of an inch across and 2 inches long. Serve with melted butter. An attractive way to use beans is to have half your amount of green beans and the other half yellow beans. Mix and serve as one dish. Salt during latter part of cooking.

Lima Beans

Lima beans should be very young and tender. Most gardeners pick them too old. Have water boiling but do not use soda. Cook 20 minutes to $\frac{1}{2}$ hour. Salt during last part of cooking. Serve with butter or white sauce.

Beets

Use young and red beets. Cook whole in boiling water. Do not cut at all or they will bleed and color will be lost. They require from 1 hour to 4. Salt. Serve with butter.

Brussels Sprouts

Remove wilted stems and soak in cold water for 15 minutes. Cook in boiling water to which has been added a pinch of soda, 20 minutes. Drain and serve with butter. Salt during latter part of cooking time.

Cabbage

Use only inside leaves. Soak in cold water and cook in boiling water to which has been added $\frac{1}{4}$ teaspoonful of soda. Do not cover while cooking. Add salt during last 10 minutes of cooking. Cook 20 minutes and serve with white sauce.

Escalloped Cabbage

When cabbage is prepared in above method, mix with white sauce and put in baking dish. Cover with buttered bread-crumbs and cook under gas until crumbs are brown.

Celery

Use inside stalks raw, saving outside stalks for cooking. Cut up and put in boiling water. Cook 20 minutes, adding salt during latter part of cooking time. Serve with butter or White sauce.

Sweet Corn

Remove husks and threads. Cook in boiling water for 10 minutes. Add salt during latter part of cooking time. Serve at once in napkin on platter.

Another Way to Cook Carrots

Cut up carrots and stew in chicken broth or white stock. They have more flavor cooked this way.

Creamed Lettuce

Select leaf lettuce. Wash carefully and cut in strips. Add a little salt and steam about 15 minutes. Serve on toast with White sauce or thick cream.

Aunt Gertrude's Baked Stuffed Onions

Select large onions and hollow out the centers. Fill with sausage-meat. Lay slices of bacon in bottom of casserole. Place onions on top and put a slice of bacon over each onion. Pour over them 1 cup of stock. Cover and bake 1 hour.

Aunt Elinor's Stuffed Tomatoes

Scoop out solid tomatoes. Do not peel. Fill with green corn and chopped green peppers. Add a little sugar, salt and pepper. Top with soft crumbs and lots of butter. Bake $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.

Aunt Robbie's Fried Tomatoes with Chicken Gravy

Select solid tomatoes not too large. Cut in thick slices. Dip in cracker crumbs, then in beaten egg, then in cracker-crums again and fry in butter. Serve on buttered toast and pour over them creamed chicken-gravy. Green tomatoes are good and easier to fry.

Aunt Gertrude's Baked Tomatoes—Southern

Lump of butter the size of a hen's egg to 1 can of tomatoes. Crumble stale bread crumbs into tomatoes till very thick, stew on fire for an hour and a half, then add $\frac{1}{2}$ teacup of sugar and plenty of pepper and salt. Cook 20 minutes. Pour into a baking dish, cover top thickly with bread crumbs, pour over it melted butter and set in oven to brown. These should be very thick.

Aunt Emery's Broiled Tomato with Green Pepper

Slice good sized tomatoes in pieces about $\frac{1}{2}$ inch thick. Remove seeds from a green pepper and slice very thin. Place a ring of pepper on a slice of tomato with a good sized lump of butter in center. Dust with salt and black pepper and broil. Serve at once on small rounds of toast.

Aunt Gertrude's Corn Fritters

12 ears of corn	pinch of baking soda
2 eggs	$\frac{1}{2}$ cupful milk
$\frac{1}{2}$ teaspoonful salt	$\frac{1}{2}$ cupful flour
1 tablespoonful butter	

Grate boiled corn from the cobs and add dry ingredients. Mix well. Add flour by sprinkling. Add baking-powder last, just before baking. Cook on hot griddle.

Aunt Virginia's Egg Plant Fritters

Boil egg plant until tender, mix it with

2 eggs	pinch of salt
2 tablespoons of flour	2 tablespoons of cream.
1 tablespoon of butter	

Fry in deep fat.

Aunt Virginia's Corn Fritters

1 doz. ears of corn, scored and cut off as directed. 2 eggs, beaten lightly, a little flour to keep the corn together, if it is very milky. A pinch of salt. Fry in butter.

Aunt Robbie's Mushrooms

The best of the common mushrooms are the Agaricus or field mushrooms, the giant puff ball and the Morels. One of the best and easiest ways to cook them is to fry them in butter, afterwards making a gravy in the same pan with a little more butter, a tablespoonful of flour and a cup of chicken stock. Add a little cream before serving, also salt and pepper. Put mushrooms on buttered toast and pour gravy over them.

Aunt Elinor's Cream Potatoes

2 tablespoonsful butter	1 cup milk
2 tablespoonsful flour	1 cup chopped cold potatoes
2 teaspoonsful Worcester- shire sauce	

Just a dash of grated nutmeg (if liked), salt, paprika and black pepper.

Melt butter, stir in flour, salt, paprika and pepper. Cook till it bubbles, add milk, Worcestershire sauce and nutmeg. Stir till thick and smooth and then add chopped potatoes. Serve as soon as boiling-point is reached, as they tend to grow pasty if they stand.

Aunt Robbie's Mashed Potatoes

Pare and boil potatoes. When done pour off all water, shake pan on stove to expose them on all sides to the air, then set on back of stove for few minutes to allow all moisture to evaporate. Put through ricer into same pan, add salt, butter and milk, beating constantly, and keeping on stove. Beat hard until very light and white. Serve at once, or cover close with cloth.

Aunt Virginia's Stuffed Potatoes

Bake 6 large-sized potatoes. When done cut the tops off and scrap out the potatoes with spoon into a hot bowl. Mash fine and add 1 tablespoon of butter, $\frac{1}{4}$ cup of hot milk, a teaspoon of salt and pepper to taste. Beat until very light, then add the well beaten whites of two eggs. Stir gently. Fill the skins with this mixture, heaping it on the top, brush over with the yolk of the egg, put in oven to brown.

Aunt Robbie's Stuffed Potatoes

Bake potatoes so that skins do not get too hard and dry. Cut off tops and scoop out inside. Put through potato ricer, add butter and heated milk, salt and pepper. Beat till light and fill skins. Brown under broiler. If preferred for appearance, use large potatoes and pare them before baking.

They will form a skin that can be filled as easily as the natural one.

Aunt Gertrude's Potatoes Anna

Peel and slice thin raw potatoes. Wipe dry in a towel, then dip in butter each and every piece. Arrange in rows around copper pan, completely covering the bottom of pan with the amount desired. Then add more butter and seasoning.

Bake from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour in moderate oven. Before serving turn upside down so as to show the bottom side up.

Aunt Robbie's Pimento Potatoes

Cut cold boiled potatoes in small cubes. Mix with white sauce. Add bits of butter and one canned pimento cut in fine strips or small cubes. Put in buttered baking dish, cover with buttered bread crumbs and bake till crumbs are brown.

Aunt Robbie's Potatoes a la Hollandaise

Wash, pare, soak and cut potatoes in $\frac{1}{4}$ inch slices, or cut in $\frac{1}{2}$ inch cubes. Cover three cups of the potato with White stock, cook until soft and drain. Cream $\frac{1}{3}$ cup butter, add 1 tablespoonful lemon juice, $\frac{1}{2}$ teaspoonful salt and few grains of cayenne. Add to potatoes, cook 3 minutes and add $\frac{1}{2}$ tablespoonful finely chopped parsley.

Aunt Robbie's Squeezed Potatoes

Boil potatoes till soft. Take out each one and wrap in clean cloth. Wring the cloth as hard as possible one way. The potato will be left mealy and in an attractive shape. Serve with melted butter and chopped parsley.

Aunt Robbie's Candied Sweet Potatoes

Put boiled sweet potatoes, cut in halves, in baking dish. Add bits of butter and maple syrup. Bake in oven till thick. If potatoes are preferred brown, they should be sauted in butter on top of the stove before baking.

"Cold, cussed pickled beets."

Phoebe Cary

In the Paris Herald there appeared many years ago the question by a Frenchman, "Why do Americans put their elbows on the table?" The answer, published the following day, was conclusive: "It comes from eating green corn."

SALADS AND SAUCES



Aunt Dell's Cream Cheese Salad

1 big cream cheese
1 doz. ripe olives

$\frac{1}{2}$ sweet red pepper
strips of lettuce

All mixed together with enough sweet cream to form a soft mold. Serve on lettuce with mayonnaise.

Aunt Gertrude's Frozen Tomato Salad

To 1 quart of tomatoes add
1 onion
 $\frac{1}{2}$ teaspoonful allspice

1 leaf of thyme

Plenty of sugar and salt and pepper and a little cayenne. Let this boil down 15 minutes in a double boiler. Then run through a sieve. Freeze like sherbet, then add beaten white of an egg and turn into a ring mold. Pack away in ice for 1 hour. In centre of mold put asparagus tips or apples and nuts (pecan meats) or chopped cucumbers with thick mayonnaise.

Auntie's Frozen Salad

1 tablespoon butter	Salt, paprika, cayenne
Yolks of 2 eggs	Add $\frac{3}{4}$ cup milk
$3\frac{1}{2}$ tablespoons flour	$\frac{1}{3}$ cup vinegar
3 tablespoons sugar	

Cook until boiling, stirring constantly. When cold add fruit (all kinds) cut small. Then add 1 cup of thick cream. Mix well. Put in ice cream mold and freeze 3 hours. Serve on lettuce.

Mayonnaise with 1 cup of cream	Mustard, paprika
1 small spoon sugar	

Whip this cream and use open circle mould.

Aunt Robbie's Mixed Vegetable Salad

Arrange lettuce leaves on platter, add sliced tomatoes, sliced cucumbers, chopped celery, sliced red cabbage and small amount of chopped green onion. Cover with mayonnaise and stick in the top bits of lettuce or curly endive. Add grated raw carrot and bits of the red cabbage for decoration.

Aunt Dell's Jellied Tomato Salad

Soak half a box of gelatine in a cupful of cold water for ten minutes. Put 2 quarts of canned tomatoes through a fine strainer, using all but the seeds. Heat the tomato liquid, adding gelatine and season with salt, pepper and sugar. Place a layer of this in a mold allowing it to congeal partly, add a layer of cooked peas, another of jelly, one of stuffed olives, and lastly the remaining jelly. Set on ice to harden. Serve on lettuce with mayonnaise.

Aunt Dell's Jellied Chicken and Celery Salad

Clean and cut up 1 chicken. Put it on to boil slowly with 1 onion. Soak $\frac{1}{4}$ of a box of gelatine for ten minutes. Cook the chicken until meat is ready to fall from the bones. Add salt and pepper to taste, remove the meat and boil stock down to $\frac{1}{2}$ original amount. Strain and remove all the fat. Remove all the skin and bones from the chicken and cut in dice. Add gelatine to stock, stirring until dissolved. Mix in the chicken and pour into individual molds to harden. Serve on lettuce leaves and place large spoonful of mayonnaise dressing on each mold. If preferred add cup of chopped celery before mixing with gelatine.

Aunt Dell's Pear Salad

Arrange sliced canned pears on lettuce leaves. Pour over them French dressing and garnish with strips of Pimento. Or serve with creamed boiled dressing.

Aunt Dell's Potato and Egg Salad

Cut cold boiled potatoes in $\frac{1}{2}$ inch cubes. There should be $1\frac{1}{2}$ cups. Add 1 canned pimento drained and cut in thin strips, 2 slices of onion finely chopped, $\frac{1}{2}$ large cucumber sliced. Serve with sour cream dressing. Arrange in a mound. Chop whites of 3 hard-boiled eggs and put the yolks through a potato ricer. Arrange chopped whites on opposite pie-shaped quarters of the mound and the yolks on the other two quarters.

Sour Cream Dressing

1 cup sour cream	2 teaspoonsful salt
1 egg	2 teaspoonsful mustard
$\frac{1}{4}$ cup vinegar	$\frac{1}{8}$ teaspoonful pepper

To cream add egg slightly beaten and remaining ingredients thoroughly mixed. Cook in double boiler, stirring constantly until mixture thickens.

Aunt Elinor's Banana Salad

Select short, plump red bananas. Peel. Scoop out to make into boat-shapes. Fill with mixed fruits and cover with cream mayonnaise. Serve on lettuce.

Aunt Dell's Pear and Pineapple Salad

Arrange lettuce leaves on plate. On them place one slice of canned pine-apple and on top of this $\frac{1}{2}$ of a canned pear inverted. Fill hollow of the pear with a cream-cheese ball rolled in chopped nuts. Serve with French dressing.

Aunt Robbie's Toast and Tomato Salad

Toast rounds of bread and spread with mayonnaise. Place slice of tomato on each one and cover with more mayonnaise. Serve on lettuce leaves.

Aunt Emery's Tomato Salad

Scoop out centres of peeled tomatoes and refill with chopped sardines and olives mixed with mayonnaise or French dressing. Serve on lettuce, very cold.

Aunt Robbie's Sweetbread Salad

Cut up a cooked sweetbread, add to it a cupful of fresh peas, cooked. Mix with mayonnaise dressing and serve on lettuce.

Aunt Elinor's Celeriac Salad

Peel and cut celery roots into cubes. Boil till tender in salted water. Drain and blanch. Serve on beds of water-cress with any preferred dressing. This is good with cold chicken or ham.

Aunt Elinor's Tomato Pâté and Aspic Salad

Peel and chill small, perfect tomatoes. Pour enough aspic in tea-cup or small mold to cover bottom. Chill till firm. Fill the tomatoes with pate de fois gras, place a slice of truffle on top of each one. Place carefully (truffle side down) on jelly in cup and gently pour in more aspic to cover. Unmould on little nests of cress and surround with a ring of green mayonnaise.

Aunt Robbie's Green Salad

Select the pale inside leaves of head-lettuce. Arrange them on plates with curly endive or escarolle. Lay across them strips of French endive or cut it crosswise to form circles. Put a small bunch of water cress in the middle. Serve with French dressing. The virtue of this salad is that it is not heavy and that is attractive in appearance on account of the various shapes of leaves and the different shades of green.

Aunt Gertrude's Pineapple and Marshmallow Salad

Cut up canned pineapple and marshmallows. Mix with mayonnaise to which plenty of whipped cream has been added, also powdered sugar if sweeter dressing is preferred. Serve on lettuce leaves.

SALAD DRESSINGS

Aunt Elinor's French Dressing

3 tablespoonsful olive oil

2 tablespoonsful Darwins Salad Vinegar

Salt to taste.

Aunt Virginia's Mayonnaise Dressing

Put 3 yolks of eggs into a bowl, beat it well, then add 2 salt spoons of salt and 1 of mustard, then add a few drops of oil alternated with a few drops of vinegar, or better, the juice of 2 lemons. When you have put in about 6 tablespoons of oil, put in a pinch of cayenne pepper and $\frac{1}{2}$ teaspoon of vinegar.

Aunt Robbie's Roquefort Dressing

Into 4 tablespoonsful of olive oil work half a pound of grated Roquefort cheese until perfectly smooth. Add one tablespoonful of Tarragon vinegar, 1 teaspoonful of salt, 1 of pepper and a teaspoonful of onion juice.

Aunt Virginia's Aunt Amanda's Chicken Salad Dressing

3 heaping teaspoons of mustard	1 teaspoon of sugar
1 heaping teaspoon of cornstarch	2 tablespoons of olive oil
1 level teaspoon salt	or melted butter

Mix these well together, beat 1 raw egg white and yolk, and add to the mixture, after which 1 cup of sweet milk, and 1 cup of vinegar. Let it come to a scald, so as to thicken, and take quickly from the stove.

Aunt Dell's Boiled Salad Dressing

Yolks of 4 eggs	$\frac{1}{2}$ cup warm water
Juice of 1 lemon	1 cup oil

Beat yolks, add a little cold water and lemon juice in double boiler and cook until as thick as a custard, stirring constantly. Set away to cool. Then beat in gradually 1 cup of oil, season with cayenne and salt while beating. Beat thoroughly for 20 minutes.

Aunt Dell's Sour Cream Dressing

1 cup sour cream	2 teaspoonsful salt
1 egg	2 teaspoonsful mustard
$\frac{1}{4}$ cup vinegar	$\frac{1}{8}$ teaspoon pepper

To cream add egg slightly beaten and remaining ingredients thoroughly mixed. Cook in double-boiler, stirring constantly until mixture thickens. This dressing is very good for potato salad.

SAUCES

Aunt Robbie's Hard Sauce

$\frac{1}{2}$ cupful butter
2 cupsful sifted powdered or confectioners sugar
1 dessert spoonful Sherry

Beat the butter to a cream and gradually work in the sugar and flavoring.

Aunt Dell's Strawberry Hard Sauce

$\frac{1}{3}$ cup butter	$\frac{2}{3}$ cup strawberries
$\frac{1}{3}$ cup confectioners sugar	

Cream butter and sugar, wash and chop berries. Add to first mixture slowly, beating between each addition until well blended.

Aunt Virginia's Hot Chocolate Sauce

$\frac{1}{2}$ cake Baker's chocolate	1 cup of sugar
1 pint of milk	

Cook in double boiler, and let just come to a boil.

Aunt Emery's Sauce for Chopped Chicken or Lamb

1 onion	2 cups of milk
2 tablespoons butter	2 or 3 tablespoons Sherry
1½ tablespoons flour	1 tablespoon Bouillon Maggi

Chop onion fine and put in sauce pan with 2 tablespoons butter, cook together till light brown, add 1½ tablespoons flour and mix thoroughly. Now add 2 cups of milk and let it boil till it thickens, about 5 minutes. Last add seasoning, wine and Maggi.

Aunt Emery's Tomato Sauce

Fry sliced tomatoes in butter. Remove all but 2 slices and in same pan fry sliced onions. Add tablespoon of flour and 3 cups of brown stock. Remove to sauce pan and put fried tomatoes back in sauce. Serve on eggs or meat without straining.

Aunt Robbie's Sauces

White Sauce

2 tablespoonsful butter	¼ teaspoonful salt
1½ tablespoonsful flour	few grains pepper
1 cup scalded milk	

Put butter in sauce pan, stir until melted and bubbling; add flour mixed with seasonings and stir until thoroughly blended. Then pour on gradually, while stirring constantly, the milk and bring to boiling-point. Let boil 2 minutes. If a wire-whisk is used, all the milk may be added at once.

Cream Sauce

Make in same way as white sauce but use thin cream instead of milk.

Brown Sauce

2 tablespoonsful butter	1 cupful Brown stock
$\frac{1}{2}$ slice onion	$\frac{1}{4}$ teaspoonful salt
3 tablespoonsful flour	$\frac{1}{8}$ teaspoonful pepper

Cook onion in butter till slightly browned. Remove onion and stir butter until well browned. Add flour mixed with seasonings. Brown butter and flour, then add stock gradually, bring to boiling-point and let boil 2 minutes.

Tomato Sauce (without stock)

$\frac{1}{2}$ can of tomatoes or	3 tablespoonsful flour
$1\frac{3}{4}$ cups fresh stewed tomatoes	$\frac{1}{4}$ teaspoonful salt
1 slice Onion	$\frac{1}{8}$ teaspoonful pepper
3 tablespoonsful butter	

Cook onion with tomatoes 15 minutes, rub through a strainer and add to butter and flour (to which seasonings have been added) cooked together. If tomatoes are very acid, add few grains of soda. If tomatoes are to retain their red color it is, necessary to brown butter and flour together before adding tomatoes.

Tomato Cream Sauce

To above receipt add a little more soda and a cup of white sauce.

Hollandaise Sauce

$\frac{1}{2}$ cupful butter	yolks of 2 eggs
$\frac{1}{2}$ tablespoonful vinegar or	$\frac{1}{4}$ teaspoonful salt
1 tablespoonful lemon-juice	few grains of cayenne

Wash butter and divide in 3 pieces. Put 1 piece in a saucepan with vinegar or lemon-juice and egg-yolks. Place saucepan in a larger one containing boiling water and stir constantly with a wire-whisk. Add second piece of butter and, as it thickens, third piece. Remove from fire and add salt and cayenne. If left over fire a moment too long it will separate. If a richer sauce is desired, add $\frac{1}{2}$ teaspoonful hot water and $\frac{1}{2}$ tablespoonful heavy cream.

Bearnaise Sauce

To above recipe for Hollandaise sauce add one teaspoon each of parsley, finely chopped, and fresh tarragon, or $\frac{1}{2}$ tablespoonful tarragon vinegar.

Bread Sauce

2 cupsful milk	few grains cayenne
$\frac{1}{2}$ cup fine stale bread crumbs	3 tablespoonsful butter
1 onion	$\frac{1}{2}$ cupful coarse hot
6 cloves	buttered bread crumbs
$\frac{1}{2}$ teaspoonful salt	

Cook milk 30 minutes in double boiler with fine bread crumbs, and onion stuck with cloves. Remove onion and add salt, cayenne and 2 tablespoonsful butter. Served with guinea fowl, partridge, etc. Sprinkle coarse crumbs over sauce when on platter.

Bechamel Sauce

$1\frac{1}{2}$ cupsful white stock	$\frac{1}{4}$ cupful butter
1 slice onion	$\frac{1}{4}$ cupful flour
1 slice carrot	1 cup scalded milk
bit of bay leaf	$\frac{1}{2}$ teaspoonful salt
sprig of parsley	$\frac{1}{8}$ teaspoonful pepper
6 peppercorns	

Cook stock 20 minutes with onion, carrot, bay leaf, parsley and peppercorns, then strain. Melt the butter and flour and gradually the hot stock and milk. Season.

Currant Jelly Sauce

To 1 cupful brown sauce from which onion has been omitted, add $\frac{1}{4}$ tumbler current jelly and 1 tablespoonful Sherry wine; or add currant jelly to 1 cupful gravy made to serve with roast lamb. This is good with saddle of mutton.

Aunt Robbie's Devonshire Cream

Use milk fresh from cow. Set in cool place till cream is risen. Put on stove and let come slowly to the scalding-point but do not boil. Remove from stove and set away in a cool place for 6 to 12 hours. Then skim.

Aunt Virginia's Hot Chocolate Sauce for Ice Cream

Melt 1 ounce of chocolate over hot water. Add 3 tablespoons of sugar, add gradually one cup of boiling water. Stir while adding the water, to form a smooth, glossy syrup, as the mixture cooks. Then add the remainder of the cup of water, and a cup of sugar. Let the whole boil to a tolerably thick syrup. Add teaspoon of vanilla; serve at once.

Aunt Virginia's Creamy Sauce

$\frac{3}{4}$ cup of butter

2 cups of sugar

Cream thoroughly and stir in plenty of whiskey or brandy; and 4 tablespoons of cream. More cream is an improvement. This sauce must be just warm, so it will not separate. It will be of the consistency of thick cream.

Aunt Virginia's Cream Dressing

Beat 1 egg and $\frac{1}{2}$ cup of sugar together, then $\frac{1}{4}$ cup flour wet with a tablespoon of milk. Stir this mixture in $\frac{1}{2}$ pt. of boiling milk until thick, flavor to taste, spread cream when cool between cake-layers.

Aunt Virginia's Foaming Sauce

2 cups of pulverized sugar	$\frac{1}{4}$ cup of boiling water
1 cupful of butter	Whites of 2 eggs
5 tablespoons of wine, or 3 of brandy	

After beating the butter until it is creamy, beat the sugar into it a little at a time. Add the unbeaten whites of the eggs, 1 at a time, and then put in the wine or brandy, beating all the while. When the mixture is smooth and light, add the boiling water, beating in only a small quantity at a time. Set the bowl in a basin of hot water, and stir the sauce until it is smooth and frothy.

Aunt Virginia's Wine Sauce

6 tablespoons of sugar	2 tablespoons brandy or wine
10 tablespoons hot water	Grated rind of 1 lemon
4 tablespoons butter	

Aunt Virginia's Celery Sauce

Cut the tender parts of celery fine, pour on water enough to cover and no more. Let it simmer one hour, mix 2 table-spoons of flour and 4 of butter. When celery has boiled 1 hour, add to it the butter and flour, 1 pint of milk or cream and salt and pepper, boil up once and serve.

Aunt Virginia's Grape Sauce

1 lb. grapes

1 lb. sugar

Put in skins to boil, also pulp. Separate them. Strain pulp to get out seeds. Then put all together and boil until done.

Aunt Dell's Yellow Sauce

2 eggs

1 teaspoon brandy or
sherry

1 cup sugar,

1 teaspoon vanilla—or $\frac{1}{2}$
teaspoon vanilla

Beat eggs very light—add sugar gradually and continue beating—then flavor.

"The greatest difference between France and America," said a French gourmet, "is that in France we have one religion and a hundred gravies. In America, you have a hundred religions and one gravy."

At a dinner-table in the city of Cleveland someone remarked upon the excellence of the salad. The host replied that he thought it was in great measure due to the salad dressing and that to the vinegar, which he made himself. A young physician present asked "How does one make vinegar?" The host described the process. When he mentioned the 'mother' another guest asked where he got his 'mother.' The host explained that his family lived on a farm and added, 'I get my 'mother' from Father.' The physician, city-born, looked mystified. "Well," he exclaimed, "That may make good vinegar, but it's damn bad eugenics."

PUDDINGS AND PIES



Puddings and Pies

Aunt Gertrude's Recipe for Omelette Soufflé

Take 9 whites of eggs
4 yolks of eggs
 $\frac{1}{2}$ cup granulated sugar

1 teaspoonful cornstarch
5 drops vanilla extract or
 $\frac{1}{2}$ vanilla bean seeds

Whip yolks of eggs, granulated sugar and cornstarch and flavor in bowl, until very stiff. Then whip whites of eggs separate, that being done, mix both together, using whip as a mixer. Mix both to a turn, too much stirring will cause it to run. Put on buttered platter not too large, dust with sugar and bake in oven about 10 minutes or until browned.

Aunt Emery's Chocolate Soufflé

3 tablespoons of butter
2 squares chocolate, melted

1 cup scalded milk

82 *Puddings and Pies*

Melt butter in double boiler, add flour and gradually hot milk. When well thickened add chocolate and pour on to yolks of eggs beaten until stiff and dry, and mixed with sugar. Cool and fold in stiffly beaten whites. Bake in buttered dish in slow oven 30 minutes. Serve at once.

Aunt Elizabeth's Chocolate Soufflé

2 tablespoons butter	$\frac{1}{3}$ cup sugar
2 tablespoons flour	2 tablespoons hot water
$\frac{3}{4}$ cup milk	3 eggs
$1\frac{1}{2}$ squares unsweetened chocolate	$\frac{1}{2}$ teaspoon vanilla

Melt the butter, add flour and pour in gradually, stirring constantly, add milk; cook until boiling point is reached. Melt chocolate in small saucepan placed over hot water; add sugar and water; stir until smooth. Combine mixtures, and add yolks of eggs (well beaten). Cool. Fold in whites of eggs (beaten stiff); add vanilla. Turn into a buttered baking dish and bake in moderate oven 25 minutes. Serve hot with whipped cream.

Aunt Dell's Chocolate Pudding

$\frac{1}{4}$ cup of butter	3 teaspoonsful baking powder
1 cup sugar	whites of 2 eggs
yolks of 2 eggs	$1\frac{1}{3}$ squares chocolate
$\frac{1}{2}$ cup milk	$\frac{1}{3}$ teaspoon salt
$1\frac{3}{8}$ cup flour	$\frac{1}{4}$ teaspoon vanilla

Cream butter, add half of the sugar. Beat yolks and add to them remainder of sugar. Add this mixture to first mixture. Add milk and flour alternately, then baking powder and salt. Lastly, whites of eggs, beaten stiff, melted chocolate and vanilla.

Aunt Emery's Chocolate Dessert

1 cup sugar	1 cup flour
$\frac{1}{3}$ cup butter	2 teaspoons baking powder
2 squares chocolate	pinch salt
2 egg yolks beaten with	2 egg whites beaten stiff
$\frac{1}{2}$ cup milk	1 teaspoon vanilla

Melt butter and chocolate, and stir into the sugar. Add egg yolks beaten in milk, and flour sifted with baking powder and salt. Add beaten whites and vanilla. Bake in ring mold about 15 minutes in hot oven. Turn out and pour chocolate sauce over. Fill centre with whipped cream and serve.

This cake recipe makes also delicious layer cake or cup cakes.

Aunt Robbie's Chocolate Bavarian without Cream

Make custard of one pint of milk, the yolks of 3 eggs and 4 tablespoonsful of sugar. When it is cooked enough to coat the spoon add 2 squares of melted chocolate dissolved in a little hot milk; then add an ounce of gelatine which has soaked $\frac{1}{2}$ an hour in some cold milk. As soon as the gelatine is dissolved, remove from the fire and when it begins to stiffen, fold in carefully the whites of three eggs whipped to a stiff froth. Turn into a mold to set.

Auntie's Indian Pudding

4 tablespoonsful of Indian meal, dissolve in a little milk, stir with one quart of boiling milk, put in also 1 teaspoonful of salt and 1 cup of molasses. When this has come to a boil again turn it into a buttered dish. Bake 5 hours. When it has baked 3 hours loosen the edges with a knife and pour in 1 pint of milk and return to the oven.

Aunt Virginia's Blueberry Pudding

1 cup of butter	5 eggs
1 pint of sugar	3 even teaspoons of baking
4 cups of flour	powder
pinch of salt	1 quart of blueberries floured.

Put in berries before you mix in the flour. Make a large cake, or it can be made into small cakes. Use wine sauce.

Grandmother Davis's Fig Pudding (from Aunt Mattie)

$\frac{1}{2}$ lb. figs chopped fine	$\frac{3}{4}$ cup flour
4 oz. suet	1 teaspoon cinnamon and a
6 oz. bread crumbs	little nutmeg
$1\frac{1}{3}$ cups milk	pinch of cloves
1 cup sugar	$2\frac{1}{2}$ heaping teaspoons baking
3 eggs beaten together	powder

Steam 4 hours.

Aunt Emery's Fig Pudding

Cook $\frac{1}{2}$ lb. of figs 2 hours in 3 cups of water. Sweeten and remove figs. Chop them fine.

$\frac{1}{2}$ cup butter	2 eggs
$\frac{2}{3}$ cup sugar	2 cups flour
$\frac{2}{3}$ cup milk	2 teaspoons baking powder

Make batter of the above and add chopped figs. Steam 2 hours.

Sauce

1 cup powdered sugar	$\frac{1}{4}$ cup butter
----------------------	--------------------------

Cream together and add hot fig liquor. Fold in beaten whites of 2 eggs.

Aunt Virginia's Plum Pudding

1 large coffee cup of raisins (seeded)
1 large coffee cup of currants
1 large coffee cup of citron
5 fresh eggs
2 coffee cups of brown sugar
1 piece of butter size of an egg
coffee cup of milk
1 pint of bread crumbs very fine

Put the sugar in a bowl and break the eggs in the sugar, then put in the butter and beat it all until very light. Then sprinkle a handful of fruit and currants, stirring all the while until all is in, then with your milk according to judgment.

Aunt Gertrude's English Plum Pudding

2½ lbs. of seeded raisins	6 ounces mixed citron, candied
1¾ pounds currants	orange and lemon peel
2 lbs. sugar	1 ounce nutmeg
2 lbs. bread crumbs	1 ounce cinnamon
16 eggs	1 lb. of chopped almonds
2 lbs. finely-chopped suet	

Mix all dry ingredients and wet them with the eggs. Tie up in a scalded, well-floured napkin and steam 8 hours (5 hours for half). Serve.

Aunt Dell's Spice Pudding

1 cup molasses	½ cup wine
½ cup melted butter	1 teaspoonful cinnamon
3 cups flour	½ teaspoonful cloves
½ teaspoonful baking soda	1 nutmeg grated
1 cup milk	Pinch of salt

Dissolve soda in teaspoon boiling water, stir in molasses, add butter melted, then eggs, milk and flour. Beat all until smooth and add spice, salt and wine.

Pour mixture into 2-quart mold (well greased) allowing it room to swell. Put into pot of boiling water to boil 3 hours. Serve hot with foamy sauce.

Aunt Gertrude's Whole Wheat Pudding

1 egg, not beaten $\frac{1}{2}$ cup of molasses
1 tablespoonful butter

Beat these together and add

1 cup of milk
1 cup of whole wheat flour
1 teaspoonful soda dissolved in hot water
Seeded raisins and currants to taste

Roll raisins and currants lightly in flour. Add to mixture. Put in greased mould and steam for $2\frac{1}{2}$ hours.

Aunt Robbie's Gingerbread Dessert

Make gingerbread by following recipe.

$\frac{1}{2}$ cup sugar	2 teaspoonsful soda dissolved
$\frac{1}{2}$ cup butter	in 1 cup boiling water
1 cup molasses	$2\frac{1}{2}$ cupsful pastry flour
1 teaspoonful cinnamon	(no more)
1 teaspoonful ginger	2 well-beaten eggs
1 teaspoonful cloves	

Cream, butter and sugar, add molasses, spices, soda in water and flour, lastly eggs just before baking. Mix quickly and put into oven at once. Bake 35 minutes in a moderate oven. Take out and while still hot cover it with whole marsh-mallows. Then slip under the gas and toast the marsh-mallows a golden brown. Serve with whipped cream.

Aunt Dell's Rose Leaf Pudding

Soak $\frac{1}{2}$ package of gelatine in $1\frac{1}{2}$ cups of white wine for 30 minutes. Set bowl in boiling water until gelatine dissolves. Add $\frac{1}{2}$ cup sugar, juice of half an orange, a few drops of green coloring extract. Strain and set away to cool. When it begins to thicken beat in 1 pint of whipped cream and 2 oz. of candied rose petals. Take from mold and serve garnished with roses.

Aunt Virginia's Prune Pudding

Whites of 5 eggs beaten very stiff

$\frac{1}{2}$ teaspoon Cream of Tartar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ lb. prunes, cooked, and chopped very fine.

1 cup of pulverized sugar

Beat eggs first, then add cream of tartar, then salt and sugar, and lastly the prunes. Put into a jelly mold, and then into a pan of hot water, and bake 20 minutes, and eat with whipped cream.

Grandmother Davis's Prune Dumpling (from Aunt Mattie)

Stew prunes soft, and while hot add the dumplings.

Beat 2 eggs without separating

Add $\frac{1}{2}$ cup milk

1 small tablespoon melted butter

Stir in 1 large cup of flour, first adding 1 heaping teaspoon baking powder. Turn hot prunes into a good-sized round pan, roll out pastry and cut into $1\frac{1}{2}$ inch squares and drop onto boiling prunes. Cover pan and cook 15 minutes. Serve with cream.

Aunt Virginia's Cottage Pudding

1 cup of sugar

2 cups of flour

1 cup of milk

$\frac{1}{2}$ cup of butter

2 teaspoons of baking powder

2 eggs beaten separately

Sauce

1 cup of sugar

1 pint of water

butter (size of an egg)

1 tablespoon of cornstarch

Flavor with wine, brandy or vanilla. Serve hot.

Aunt Robbie's Cottage Pudding

$\frac{1}{4}$ cup butter

$\frac{1}{2}$ cup sugar

1 egg

$\frac{1}{2}$ cup milk

1 cup flour

2 teaspoons baking powder

Cream butter. Add sugar gradually and cream together. Add egg well beaten. Mix and sift baking-powder with flour. Add alternately with milk to first mixture. Bake 30 minutes in shallow pan or muffin tins. Serve with hot orange icing.

Orange Icing

1 cupful sugar	$\frac{1}{4}$ teaspoonful finely-grated
$\frac{1}{4}$ cupful water	orange rind
1 egg—white	1 teaspoonful orange juice

Boil sugar and water about 5 minutes. Pour the syrup in a fine stream onto the egg-white beaten dry on a platter. Flavor and beat until thick enough to make a good sauce.

Aunt Robbie's Short Cake

2 cups flour
2 rounded teaspoons baking powder
 $\frac{1}{4}$ cup sugar
1 heaping tablespoonful butter
1 egg, beaten slightly, added to about $\frac{3}{4}$ cup milk.

Cream, butter and sugar, then add flour with which baking-powder has been sifted and milk with beaten egg. Mix and bake in buttered tins in medium oven.

Have strawberries firm and ripe. Chop them but do not mash. Add sugar to taste and have enough berries to put between and on top of cake and heaped up around the cake. Save a few whole berries to add to the others on top and sprinkle at the last moment before serving with powdered sugar.

To give short cake a harder crust so that it will not become soggy from the fruit, leave in oven with open door or reduce fire for a few minutes after they are baked. Butter before adding berries.

Aunt Robbie's Blueberry Short Cakes

Use any good recipe for baking-powder biscuits. Cut with large cutter as for biscuits. Bake and then dry out a little in cooler oven till crust is crisp so that it will not be soaked by fruit. Spread with butter and cover each little short cake with canned blue-berries. Add sugar to berries if not already sweetened.

Aunt Robbie's Adirondack Pan-Cakes

Use recipe for griddle-cakes, (Aunt Robbie's Griddle-cakes.) Put cupful at a time on hot soap-stone griddle. This will make a cake about 8 inches across. Turn and cook on other side. Put on hot plate in warming oven and while next cake is cooking, spread first one with butter and cover with finely ground maple sugar or maple-cream. Continue till there are 6 or 8 cakes. Put extra amount of maple sugar on top of last one. Serve with whipped cream if liked.

Aunt Emery's Swedish Griddle Cakes

2½ cupsful of flour	1 quart of sweet milk
½ teaspoonful salt	4 tablespoonsful melted butter
2 eggs	

Sift flour with salt. Beat eggs with 2 cupsful of milk and add to flour beating constantly. When butter is smooth add half the butter and rest of milk. Beat well. Add rest of butter. Let stand one hour before using and then beat again. Fry in frying-pan or cook on soap-stone griddle. Spread with plum jam and roll up. Sprinkle with powdered sugar and serve as dessert.

Aunt Robbie's Cream Puffs

Cup of boiling water
 $\frac{1}{2}$ cup butter

Cup of pastry flour
4 eggs

Put water and butter on stove till it comes to a boil, add flour and stir till it forms a lump. Remove from fire, add eggs (one at a time) stirring but not beating. Drop by spoonfuls on buttered tin. Bake about 30 minutes in medium oven. Fill with custard filling or whipped cream and cover with chocolate or maple icing.

Aunt Robbie's Prune Jelly

2 cups cooked prunes—stoned and sweetened.

Take 2 envelopes crystal gelatine (soaked in a cup and a half of cold water for two minutes), add cup of boiling water and nearly two cups sugar, juice of two lemons and one orange, one cup prune juice, strain, add prunes and 1 cup of wine.

Aunt Virginia's Wine Jelly

1 box Plymouth Rock Gelatine. 1 large tumbler cold water. Let it stand 1 hour, then add the juice of three lemons and 1 slice. Let it stand another hour, then add $1\frac{3}{4}$ lbs. of granulated sugar, 1 quart of boiling water, 1 pint of pale sherry wine the last thing. Then strain into dishes, and set it on the ice.

Aunt Emery's Rhubarb Jelly

Cut up 3 lbs. of red rhubarb. Stew with very little water, sweeten to taste. Strain or press through sieve and put in double boiler. Add 3 level tablespoons corn starch and cook $\frac{1}{2}$ hour, stirring often. Turn into wet moulds, chill and serve with cream and sugar.

Grandmother Davis's Fruit Tapioca (from Aunt Mattie)

Soak 1 cupful of pearl tapioca 1 hour, then strain and steam with little water until tender. Mix with one can of pears, peaches or apples. Turn into baking-dish and place dish in steamer until well cooked. When cold beat whites of 2 eggs with three spoonsful of powdered sugar and $\frac{1}{4}$ teaspoonful of vanilla and spread on top as a meringue. Serve with cream.

Aunt Elinor's Butter-Scotch Rice

$\frac{1}{2}$ cupful rice	2 tablespoonsful butter
3 cupsful milk	2 tablespoonsful granulated
1 teaspoonful vanilla	gelatine
1 cupful brown sugar	

Wash rice and cook with milk in double-boiler. Cook sugar and butter together till very brown but not burnt. Add to rice and cook till rice is very soft and the caramel is melted. Soak gelatine in two tablespoonsful of cold water till soft. Dissolve in cup boiling milk. Add to rice and put into wet moulds.

Aunt Gertrude's Charlotte Russe

Soak $\frac{1}{2}$ package of gelatine in a little water. Make a custard of $\frac{1}{2}$ pint of milk and the yolks of two eggs, sugar to taste. Whip a pint of cream stiff. Line a mould with sponge cake, Showing alternate crust and inside. Stir a tablespoonful of boiling water into the gelatine, then add to the warm custard, strained and flavored with vanilla, nutmeg, wine or brandy. Set aside to cool. As it begins to thicken, mix slowly into it the whipped cream, then fill the mould. If custard becomes too stiff after gelatine is put in, it must be reheated and cooled slowly again.

PIES

Great Grandmother Bulkley's Pastry

Butter $\frac{1}{2}$ cup
Lard (good) $\frac{1}{2}$ cup

Take butter and lard very cold, right from ice. Work in cold room. Keep cutting with knife.

Little flour

Add flour. Keep butter, lard and flour as cold as possible. Grandmother used to stop every little while and put pan on ice. Never touch with hand.

Ice-water

Add ice-water and more flour till it makes dough. Put on ice three or four days.

Put little piece on board and pound with potato masher in very cold place. Grandmother used to take pieces about the size of a silver dollar and pound them.

Aunt Robbie's Pastry

3 cups sifted pastry flour	$\frac{1}{8}$ cup butter
Small teaspoon salt	Cold water
$\frac{1}{8}$ cup lard	

Mix with fingers, but not beyond point when the butter and lard can be seen in small pieces in the dough.

Dust board lightly with flour and roll out. Roll as little as possible and only one way. Divide dough into two pieces, allowing more for bottom crust than top crust.

Aunt Virginia's Apple Custard Pie

6 apples chopped fine	$\frac{1}{2}$ lb. butter
6 eggs	$\frac{3}{4}$ lb. sugar

Will make four pies—no top crust, of course.

Aunt Robbie's Pumpkin Pie

2 cupsful steamed pumpkin	1 cupful milk
put through sieve	$\frac{1}{2}$ cupful maple syrup
$\frac{1}{2}$ cupful sugar	2 tablespoonsful melted butter
3 eggs, slightly beaten	$\frac{1}{2}$ teaspoon ginger
$\frac{1}{4}$ teaspoon salt	1 teaspoon cinnamon

Mix ingredients in the order given. Line a pie-plate with pastry. Pour in mixture and bake in moderate oven.

Aunt Robbie's Deep Apple Pie

Pastry

3 cups sifted pastry flour	$\frac{1}{3}$ cup butter
Small teaspoon salt	cold water
$\frac{1}{3}$ cup lard	

Mix with fingers, but not beyond point when the butter and lard can be seen in small pieces in the batter.

Dust board lightly with flour and roll out. Roll as little as possible and only one way. Divide dough into two pieces, allowing more for bottom crust than top crust.

Filling

Cut up 6 or 8 apples
1 cup sugar

Small lump of butter
Very small amount of cinnamon

Bake $\frac{3}{4}$ of an hour in medium oven in deep dish. Serve in same dish hot, with hard sauce.

Grandmother Holden's Apple Pie with Canned Apples

Empty can of apples immediately on opening. Drain off juice. To juice add sugar to make a rich syrup and boil. Add butter while syrup is hot, (about 1 tablespoonful). Turn back over apples. When cool use for pie.

Aunt Emery's Lemon Pie

Line a plate with pastry.
Juice of 2 lemons.
Rind of 2 lemons.
 $2\frac{1}{2}$ cups of granulated sugar.

(Whites of 2 of the eggs set aside for frosting.)

Put juice, rind, sugar and eggs (yolks of four, whites of 2 well beaten) into a double boiler and cook $\frac{1}{2}$ hour stirring often. Pour into pie crust and bake in slow oven.

For meringue beat remaining egg whites with 1 cup of sugar until stiff and spread on pie while still hot. Brown under gas broiler. Serve this pie cold.

Aunt Gertrude's Lemon Pie

Make a custard with 4 whole and 4 yolks of eggs, the rind and juice of 3 lemons, 5 oz. of butter and sugar to taste. Bake a crust in a medium deep pie-plate of puff paste. When cold fill with custard, cover with meringue made of 4 whites of eggs. Cook under gas for few minutes till light brown.

Aunt Virginia's Lemon Pie

1 lemon, juice and grated rind	1 tablespoon flour
Yolks of 3 eggs	$\frac{1}{2}$ cup milk
1 cup sugar	

Beat all together and bake. When pie is done beat whites to a froth and add a tablespoon of white sugar. Spread over the top and brown.

Aunt Virginia's Mince Meat

2 lbs. currants	5 lbs. apples cored and chopped
2 lbs. beef	1 lb. suet
1 lb. citron	2 $\frac{1}{2}$ lbs. coffee sugar
2 lbs. raisins	2 tablespoons of cinnamon
1 small nutmeg	1 tablespoon mace
1 tablespoon cloves	1 tablespoon allspice
1 pt. Madeira Wine	1 pint whiskey or brandy

Wash currants, dry them in a cloth, and the raisins, cut them up as you always do, put them all in your large bread pan, mix thoroughly together before putting in the liquor, add a little salt. Lastly add the liquors and mix well. Add apples when going to make pies, take out enough for 4 pies, chop the apples and put them in the mincemeat.

Aunt Robbie's Fresh Fruit Pie

Line baking-dish with good pastry. Pour in raw rice to hold it in shape while baking. Bake in moderate oven about 15 minutes. Pour out rice (which can be kept for another occasion) and fill with either fresh peaches or fresh strawberries, which have been cut up (not mashed) and mixed with sugar. Make meringue of the beaten whites of two eggs. Spread over top and slip under the gas for few minutes till a light brown. Serve with whipped cream.

I'm glad my education
Enables me to stand
Against the vile temptations
Held out on every hand.
Eschewing all the tittles
With vanity replete
I'm loyal to the victuals
My grandsires used to eat.
No flippant sugared notion
My hunger shall appease
Or 'bate my soul's devotion
To apple-pie and cheese.

Eugene Field.

Returning to town in the stage-coach, which was filled with Mr. Gillman's guests, we stopped for a minute or two at Kentish Town. A woman asked of the coachman, "Are you full inside?" Upon which Lamb put his head through the window and said, "I am quite full inside; that last piece of pudding of Mr. Gillman's did for me."

Recollections of Charles Lamb

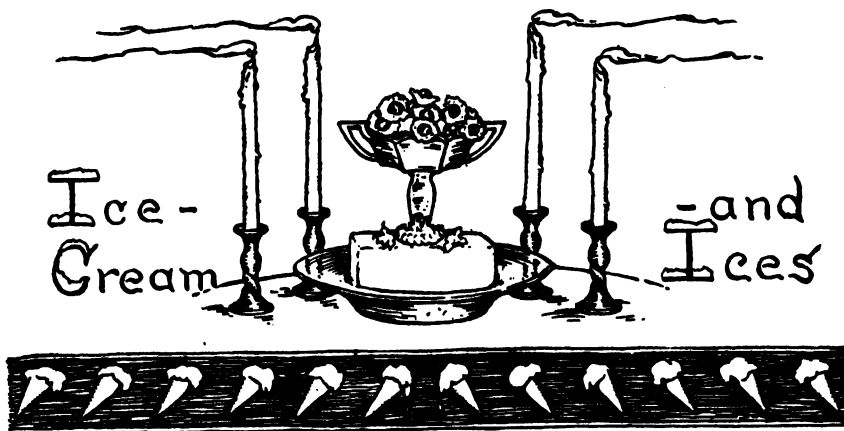
Leslie.

I was happy to find my old friend, mince-pie, in the retinue of the feast, and finding him to be perfectly orthodox, and that I need not be ashamed of my predilection, I greeted him with all the warmth wherewith we usually greet an old and very genteel acquaintance.

Christmas at Bracebridge Hall.

Washington Irving.

ICE CREAM AND ICES



Ambrosia all unknown to Gods of Old
Or Norman Prince, yet now the common fare
Of young and aged, invalid and hale
Food of the Million & the Millionaire

Aunt Emery's Recipes for Auto Vacuum Ice Cream Freezer

Use 2 cups of finely crushed ice to 1 of salt and fill ice side of freezer, pouring 1 cup of cold water in when freezer seems full, to settle ice, and then pack to top and put on same.

Maple Mousse

Bring yolks of 2 eggs to boil in one cup of maple syrup, stirring constantly. Set aside to become perfectly cold. Beat whites of 2 eggs stiff. Whip 1 pint of cream stiff.

Combine, adding whites of eggs last. Pour into other side of freezer. Scrape down from sides of freezer with silver knife or wooden spoon every 20 minutes for the first hour. Then let stand for 2 hours more.

Chocolate Ice Cream

Make 2 cups of chocolate sauce and bring yolks of 3 eggs to boil in it, stirring constantly. Set aside to cool. Beat whites of eggs stiff. Whip 3 cups of cream stiff.

Combine, adding whites of egg last. Freeze as above.

Any Fresh Fruit Sherbet

Make a syrup of 2 cups sugar and 2 of water boiled 5 minutes and cooled.

Add to crushed and strained fruit juice. Freeze as above.

Grandmother Holden's 'Arthur's Plain Ice Cream'

(rich)

1 quart of cream

$\frac{1}{2}$ pint of milk

cup of sugar

Flavoring

Put the milk, sugar and a pint of the cream in a double boiler. Scald but do not boil. Set aside to cool. Whip the other pint of cream not too stiff, and add to the former mixture. Freeze and pack.

Grandmother Holden's 'Arthur's Fruit Ice Cream'

Make plain ice-cream without flavoring. Freeze to a mush and add crushed fruit. Continue freezing a few minutes, then pack.

Grandmother Holden's 'Arthur's Café Parfait'

Yolks of 4 eggs beaten

1 cup of sugar syrup

Cook in double boiler. Turn into bowl and beat till cold. Add a small quantity of melted gelatine and $\frac{1}{2}$ cup of extra strong coffee. Fold into it a pint of cream whipped stiff and then pack. Serve in glasses with a spoonful of whipped cream on top.

Grandmother Holden's 'Arthur's Maple Parfait'

The yolks of 4 eggs beaten light

A cupful of maple syrup

Cook in double boiler until it begins to thicken. Turn into a bowl and whip till cold. Whip a pint of cream very stiff and fold the custard in slowly. Pack in ice and salt about three hours.

For other syrups use sugar syrup made in the proportion of a cupful of sugar to a third of a cup of water and boiled 3 or 4 minutes.

Aunt Robbie's Maple Parfait

2 cups maple syrup—let boil until thick

Yolks of 3 eggs beaten

1 pint of whipping cream

Put hot syrup onto eggs and beat. When cool add cream whipped. Pack in ice and salt for 3 hours.

Aunt Emery's Maple Mousse

4 eggs

2 cups maple syrup

1 pint of cream

Beat whites of eggs stiff. Beat cream stiff. Beat egg yolks well, add syrup and beat. Bring just to a boil on stove, stirring constantly. Cool. Combine this with cream and whites of egg, beating all together. Put into a mould and pack 6 hours in ice and salt. Ice should be crushed fine and use 3 cups ice to 1 of salt.

Aunt Virginia's Vanilla Ice Cream

1 generous pint of milk

3 eggs

2 cupsful of granulated sugar

1 qt. of rich cream

1 tablespoon of flour

Let the milk come to a boil. Beat the flour, 1 cupful of sugar and the eggs together, and stir into the boiling milk, cook 20 minutes, then set away to cool. When cool add the second cup of sugar, cream and flavoring. If vanilla, use half a bean, which has been softened in hot milk. Scrape all the seeds from the pod, and add to the mixture. Freeze 20 minutes, pack solidly, and let it stand several hours, with plenty of ice and salt around the freezer.

Aunt Virginia's French Ice Cream

2 eggs broken in the bowl. 1 cup granulated sugar. Beat these together until smooth with a scant $\frac{1}{2}$ cup of milk. Bring to a boil pint of milk, then stir in the above and boil 15 minutes to 20 minutes.

Let this cool and add to it 1 quart of cream and another cup of sugar and the flavoring.

Aunt Robbie's Meringues

Whites of 3 eggs beaten dry
Beat in gradually $\frac{1}{2}$ pound granulated sugar
Add 1 teaspoonful vinegar

Shape with spoon on wet board covered with letter-paper. Have oven heated. Turn out gas and put in meringues. Leave in oven from $\frac{1}{2}$ to 1 hour. They should dry rather than bake. Remove from oven and take off paper. If intended to be used for ice-cream, remove soft part with spoon, fill with ice-cream and cover with another meringue.

Aunt Robbie's Mint Ice Cream with Chocolate Sauce

1 $\frac{1}{2}$ pints of good cream	1 teaspoonful corn-starch
1 pint top milk	2 whites of eggs
1 cup sugar	1 teaspoonful of mint extract

Cook milk and sugar till latter is dissolved. Add corn-starch and cook till thick and smooth. Pour on beaten whites and beat with egg-beater. Let cool. Add cream and mint flavoring. Freeze. Serve with either hot or cold chocolate sauce.

Aunt Robbie's Chocolate Sundae

Make frozen whipped cream as follows:

1 $\frac{1}{2}$ cups heavy cream	few drops vanilla
$\frac{1}{2}$ cupful powdered sugar	1 cupful marshmallows cut up

Beat the cream till nearly stiff, add marshmallows and sugar and continue beating. Add flavoring and pack in equal parts of ice and salt. Serve with Chocolate Fudge Frosting.

Recipe for Chocolate Fudge Frosting

2 cupsful sugar	$\frac{1}{8}$ teaspoonful cream
2 squares chocolate	of tartar
1 tablespoonful butter	$\frac{1}{2}$ teaspoonful vanilla
$\frac{1}{2}$ cupful milk	

Boil ingredients together without stirring, until a soft ball can be formed when a little is tried in cold water. Cool until tepid, add vanilla, beat and add cream if it gets too hard.

Aunt Virginia's Frozen Rice Pudding

$\frac{1}{2}$ cup of rice	1 quart of cream
Yolks of 6 eggs	2 quarts of rock salt
1 pint of milk	$1\frac{1}{2}$ cups of sugar
$\frac{1}{2}$ tablespoon of vanilla	10 lbs. of ice

Rub the rice well into a clean towel, put it on to boil, in 1 pint of cold water. Boil $\frac{1}{2}$ hour, drain, cover with the milk, boil a $\frac{1}{2}$ hour longer. While this is boiling, whip the quart of cream. After you have whipped all you can, add the remainder, and what has drained from the other, to the rice and milk. Stand the whipped cream into a cold place until wanted. Now pour the rice through a wire sieve and return it to the farina boiler in which it was boiled. Beat the yolks and sugar together until light, then pour over the boiling rice, stir well, return again to the fire, and cook 10 minutes, or until it begins to thicken. Take it from the fire, add the vanilla, and turn out to cool. When cool, put into the freezer. When frozen stir in the whipped cream, remove the dasher, and smooth down. Let it stand for 2 hours, packed in salt and ice.

Aunt Robbie's Melon Ice Cream

1 quart thin cream	few grains salt
1 cupful sugar	2 cupsful strained melon pulp

Scald the cream and sugar together. Stir occasionally while cooling, add salt and green vegetable coloring matter if color is desired. Freeze to a mush in three parts ice to one part salt. Then add the strained melon pulp and finish freezing.

Aunt Elinor's Pineapple Ice

Add beaten whites of 2 eggs to can of crushed pineapple. Sweeten if necessary. Freeze and pack for 1 hour.

Aunt Elinor's Macaroon Ice Cream

1 pint top milk	$\frac{1}{2}$ pint cream (whipped)
$\frac{1}{4}$ cupful sugar	1 cup dried maccaroon crumbs
3 egg-yolks	

Scald milk, beat eggs and add sugar. Pour in hot milk, stirring constantly. Cook as custard till mixture coats spoon. Cool. Add maccaroon crumbs, whipped cream and flavoring. Freeze and pack.

Aunt Robbie's Peppermint Ice Cream

2 cupsful cream scalded	1 pint cream chilled
1 cupful granulated sugar	2 teaspoonsful peppermint extract

Scald the first pint of cream and sugar together, chill and add remaining cream and flavoring. Freeze in three parts ice to one part salt. Serve with rich chocolate sauce.

Sauce

1½ cupsful boiling water	1½ tablespoonsful corn
½ cupful sugar	starch
6 tablespoonsful shaved	½ cupful cold water
chocolate or ⅓ cupful	few grains salt
cocoa	

Boil the water and sugar 5 minutes. Mix the chocolate with the corn-starch and cold water. Combine the mixtures, add salt and boil 3 minutes. Serve hot or cold. If stronger sauce is desired, add more chocolate.

Aunt Robbie's Frozen Apricots

1 can of apricots or of peaches
 ½ cup of sugar (more if sweet ice is desired)
 ½ cup Sherry or Madeira
 juice of 1 orange

Mix together but do not mash or chop fruit. Put in ice-cream mould which is water tight and pack in ice and salt for 4 hours. Remove from mould and serve with whipped cream on top and a red sauce around it made of a glass of raspberry and currant jelly melted on stove with a little boiling water, (about 2 tablespoonsful). Cool sauce before serving.

Aunt Virginia's Roman Punch

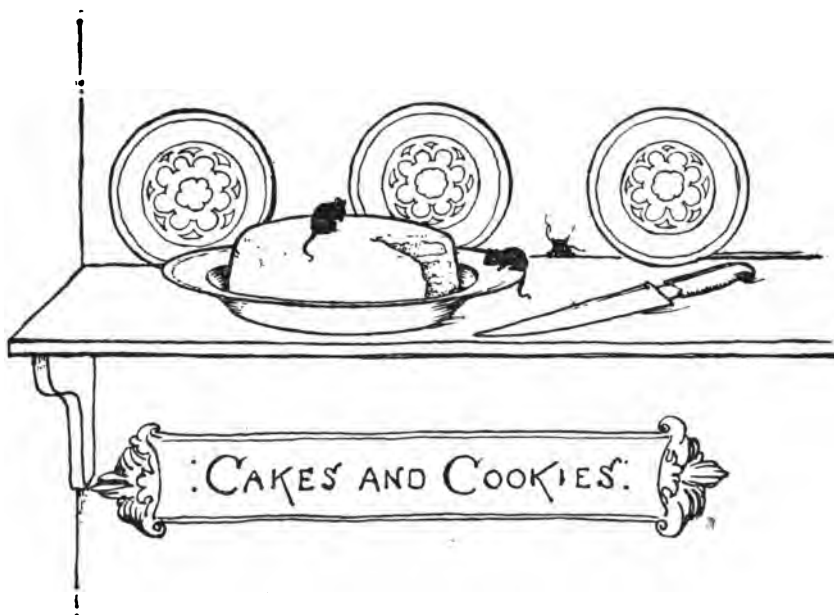
The juice of 10 lemons and 2 oranges. Add two lbs. of sugar, the grated rind of 1 orange, and the whites of ten eggs beaten to a standing froth. Freeze the mixture until it is as stiff as snow, then beat into it rum to taste and 1 bottle of champagne or Rhine wine.

The things to eat that I most love
Are stuffed and baked turtle-dove,
And plum-cake, redolent of spice,
Served with a cake of lemon-ice.

Gouverneur Morris.

The elder of the recipients of this book, at about the age of ten, lunching at a hotel, was asked what she would like to eat. She exclaimed joyfully, "Oh, a ham sandwich and three kinds of ice cream!"

CAKES AND COOKIES



Aunt Elinor's Sponge Cake

5 eggs
1 lemon
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ lb. powdered sugar
 $\frac{1}{4}$ lb. pastry flour

Beat yolks of eggs very thick and light, add sugar, beat again, then add grated lemon peel and juice. Alternate sifted flour and stiffly beaten whites of eggs. Bake in loaf at about 360° to 375° .

Aunt Elinor's Sponge Cake—Potato Flour

4 eggs	1 tablespoon lemon extract
$\frac{1}{2}$ lemon	or lemon rind
1 teaspoon baking powder	1 cup powdered sugar
salt	$\frac{1}{2}$ cup potato flour

Beat yolks of eggs well with sugar, add lemon juice or extract or grated rind. Add flour sifted with baking powder. Fold in stiffly beaten egg whites last. Bake at about 360° to 375° in either loaf or little cakes.

Aunt Gertrude's Sponge Cake

6 eggs	1 teaspoonful of baking powder
1 cupful granulated sugar (well sifted)	$\frac{1}{2}$ teaspoonful cream of tartar
1 scant cupful pastry flour	1 teaspoonful vanilla

Have all ingredients ready. Sift baking powder and cream of tartar with flour. Beat whites of eggs to a stiff froth. Beat yolks of eggs till lemon colored, add sugar gradually and continue beating. Add flavoring and whites of egg beaten stiff. When whites are partially mixed with yolks carefully cut and fold in flour. Do all the main beating before flour is added. Bake in moderate oven.

Aunt Robbie's Jelly Roll

4 eggs (beaten separately)	1 teaspoonful baking powder
1 cup sugar	Pinch of salt
1 cup pastry flour	$\frac{1}{2}$ teaspoon vanilla

Beat sugar with yolks of eggs till creamy. Add whites of eggs. Then flour mixed with baking powder and salt. Add vanilla.

Put wax paper on large shallow pan. Spread out very thin. Bake in slow oven 15 to 20 minutes. Spread with plum jam (not jelly) while hot and roll up in wax paper. Serve as luncheon dessert with cream.

Aunt Elinor's Chocolate Roll

Use Maillard's sweetened ground chocolate.

3 eggs, whites and yolks beaten separately
1 oz. chocolate or $\frac{1}{8}$ cup
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{2}$ cup flour
1 tsp. baking powder

Mix thoroughly. Bake 12 minutes

Aunt Emery's Chocolate Layer Cake

1 $\frac{1}{4}$ cups pastry flour sifted	whites 2 eggs
1 cup sugar	2 squares Baker's chocolate
2 $\frac{1}{2}$ teaspoons baking powder	1 teaspoon vanilla
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup milk
yolks of 2 eggs	

Cream butter, add sugar gradually, then yolks beaten, then whites beaten till stiff, then flour (mixed with baking powder) and milk alternately, then melted chocolate and vanilla.

Bake in moderate oven in three thin layers 10 to 15 minutes.

Aunt Elinor's Devils Food

2 cups brown sugar	$\frac{3}{4}$ cup shaved chocolate
$\frac{1}{2}$ cup butter and Crisco	1 tablespoon vanilla
$\frac{1}{2}$ cup sour milk or cream	1 teaspoon baking soda
2 cups flour	3 eggs
$\frac{1}{2}$ cup boiling water	

Cream butter and sugar, add egg yolks, milk and flour. Mix chocolate, soda and boiling water together until smooth, then add to first mixture. Lastly fold in stiffly beaten whites of eggs. Bake in layers or little cakes at 375° to 400°.

Aunt Elinor's Plain Layer Cake

$\frac{1}{4}$ cup butter	$1\frac{1}{2}$ cups flour
1 cup sugar	$2\frac{1}{2}$ teaspoonsful baking powder
2 eggs	
$\frac{1}{2}$ cup milk	1 teaspoonful flavoring

Aunt Elinor's Cup Cake

$\frac{1}{4}$ cup butter	1 tablespoon lemon or vanilla
$\frac{3}{4}$ cup sugar	2 or 3 eggs
$1\frac{1}{2}$ cup flour	1 teaspoon baking powder
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon salt

Cream butter and sugar, add egg yolks, flavoring, then flour sifted with baking powder and milk, stiffly beaten whites of eggs last. Bake at 375° to 400°. Delicious as little cakes or as a loaf.

Nuts or raisins or cocoanut good as variations. Add them lightly floured after cake is mixed.

Aunt Emery's Maple Cake

1 $\frac{1}{4}$ cup pastry flour (sifted)	$\frac{1}{2}$ cup milk
2 $\frac{1}{2}$ teaspoonsful baking powder	$\frac{1}{2}$ cup butter
1 cup sugar	1 teaspoonful vanilla
2 eggs	

Beat the eggs separately. Cream butter and sugar. Add beaten yolks, then beaten whites, milk and flour (to which baking powder has been added), lastly vanilla. Bake in layer tins and use the following icing.

Maple Icing

1 lb. maple sugar	1 cup of cream
-------------------	----------------

Break sugar in pieces and pour over it the cream. Put on stove and bring to boil. Boil until it forms a soft ball when dropped in cold water. Take from stove and beat with a wooden spoon for 15 minutes.

Aunt Elinor's White Cake

"Lady Cake"

$\frac{3}{4}$ cup butter	$\frac{1}{4}$ teaspoon soda
1 $\frac{1}{4}$ cup powdered sugar	$\frac{1}{2}$ lemon (juice)
2 cups flour	6 eggs (whites)

Sift soda with flour three times. Cream butter and beat flour in thoroughly. Beat eggs very stiff and add sugar; beat gradually into butter and flour mixture; add lemon juice. Bake at about 400°. Especially good with chocolate mallow icing.

[illegible]

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
---	---	---	---	---	---	---	---	---	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	-----

100

1

Orange Filling

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ tablespoonful lemon juice
$2\frac{1}{2}$ tablespoonsful flour	1 egg slightly beaten
Grated rind of $\frac{1}{2}$ orange	1 teaspoonful butter
$\frac{1}{4}$ cup orange juice	

Mix ingredients in order given. Cook 10 minutes in double boiler, stirring constantly. Cool before serving.

Aunt Virginia's Pound Cake

1 lb. of flour	1 lb. of sugar
1 lb. of butter	1 lb. of eggs

If 8 will not weigh a lb., 9 will. Wet the bowl with water, and with the hands work all the water out of the butter, then put in the sugar, beating to a cream. Beat the yolks and add the sugar and butter, $\frac{1}{4}$ teaspoonful baking powder rubbed into the flour. If all the flour cannot be put in, add a small quantity of whites until all is in. Last put in the whites and beat well. Add a little salt.

Aunt Virginia's Spice Cake

1 cup of butter	3 eggs, beaten separately
2 cups of sugar	2 teaspoons of baking powder
1 cup of milk	1 tablespoon of lemon juice
3 cups of flour	

To $\frac{1}{4}$ of the batter add a heaping teaspoon of cinnamon, and 1 teaspoon of cloves. $\frac{1}{2}$ teaspoon of allspice. $\frac{1}{2}$ teaspoon of nutmeg.

Aunt Dell's Spice Cake

1½ cups brown sugar	1 cup seeded raisins
¾ cup butter	1 teaspoonful soda in a little
2 cups flour	hot water
1 cup sour milk	½ teaspoon each of cinnamon
1 egg	and cloves (ground)

Cream butter and sugar, add beaten egg, then flour and sour milk, raisins, cinnamon and cloves and lastly soda in water. Bake in a moderate oven 1 hour.

Aunt Virginia's Fruit Cake

4 lbs. sifted flour	8 lbs. currants
4 lbs. butter	1 oz. ground cloves
8 lbs. seeded raisins	4 oz. ground cinnamon
4 sweet oranges, chopped very fine, with rind, being careful to take out the seeds first	
3 dozen eggs	1 quart of best brandy
2 teaspoons of black molasses	

Just how to mix: Cream the butter, add sugar, then the eggs beaten very lightly. Mix all the spices through the flour, then add the flour to the above, then put in the molasses, and when well mixed, add the fruit a little at a time, and keep thinning it with the brandy. Last of all put in the oranges. This quantity will make six good sized cakes.

Aunt Robbie's Gingerbread

½ cupful sugar	2 teaspoonsful soda dissolved
½ cupful butter	in 1 cup boiling water
1 cupful molasses	2½ cupsful pastry flour
1 teaspoonful cinnamon	(no more)
1 teaspoonful ginger	2 well beaten eggs
1 teaspoonful cloves	

Cream butter and sugar, add molasses, spices, soda in water and flour, lastly eggs just before baking. Mix quickly and put into oven at once. Bake thirty-five minutes in a moderate oven.

Aunt Elinor's Gingerbread

1 cup molasses	1 teaspoon cinnamon
$\frac{1}{2}$ cup butter or Crisco	$\frac{1}{2}$ teaspoon cloves
$\frac{1}{2}$ cup boiling water	$1\frac{1}{2}$ baking soda
$1\frac{1}{2}$ cups flour	2 eggs
1 teaspoon ginger	

Warm molasses and butter together, add spices, then well beaten eggs. When thoroughly mixed, add alternately the flour and water in which soda is dissolved. Bake at 450° about 20 minutes to $\frac{1}{2}$ hour.

Aunt Elinor's Ginger Cookies

$1\frac{1}{2}$ cup lard	3 cups flour
1 cup sugar	1 tablespoonful ginger
1 cup molasses	1 tablespoonful cinnamon
3 eggs	1 tablespoonful baking powder
1 tablespoonful soda	pinch of salt
1 cup boiling water	

Drop with a spoon on greased cookie pan.

Aunt Elinor's Vanilla Wafers

$\frac{1}{3}$ cup butter and lard	2 teaspoons vanilla
1 cup sugar	2 teaspoons baking powder
$\frac{1}{4}$ cup milk	$\frac{1}{2}$ teaspoon salt
2 cups flour	1 egg

Cream butter and sugar, add well beaten egg, milk and vanilla, then dry ingredients. Chill in refrigerator 4 hours. Roll very thin and bake at about 450° to 500°.

Aunt Elinor's Chocolate Cookies

$\frac{1}{4}$ cup butter	1 tablespoon vanilla
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon baking powder
$\frac{3}{8}$ cup rice flour	1 egg
2 tablespoons cocoa or chocolate	

Cream shortening and sugar, add cocoa and vanilla, then beaten egg and flour mixed with baking powder. Drop far apart on greased pan and bake at about 375° to 400°.

These quantities make about 24 cookies. It is easy to double or treble the quantities. Whitman's instantaneous chocolate is excellent in cookies or icings.

Aunt Elinor's Oat Meal Wafers

1 egg	Salt
1 tablespoon melted butter	Enough rolled oats to form
$\frac{1}{2}$ cup sugar	stiff batter

Beat egg, add sugar, butter and salt and oats. Drop from teaspoon far apart on greased pan and bake until brown. Bake at about 375° to 400°.

These quantities make about 24 cookies. It is easy to double or treble the quantities. Whitman's Instantaneous Chocolate is excellent in cookies or icings.

Aunt Elinor's Sugar Cookies

1 cup flour	2 tablespoons butter
$\frac{1}{2}$ cup sugar	1 teaspoon baking powder
1 egg	Lemon or vanilla extract

Cream butter and sugar, add beaten egg and flavoring and flour sifted with baking powder last. Roll very thin, sprinkle with granulated sugar and bake crisp. About 400°.

Aunt Virginia's Walnut Wafers

1 even tablespoon of butter	4 tablespoons flour
2 cups of brown sugar	$\frac{1}{4}$ teaspoon of salt
1 cup chopped walnuts	$\frac{1}{2}$ teaspoon baking powder
3 well beaten eggs	

Mix well and drop $\frac{1}{2}$ teaspoon of the mixture in buttered tins. Do not put close together—take out of pan while hot.

Aunt Dell's Cookies

3 eggs	4 cups flour
2 cups sugar	1 teaspoonful soda
1 cup butter	a little nutmeg
1 cup sour cream	

Mix eggs, sugar and butter to a cream. Then add sour cream to which soda has been added, and flour. Toss on floured board, pat, and roll out $\frac{1}{4}$ inch thick. Shape with cutter dipped in flour. Bake on a buttered sheet in a moderate oven.

Aunt Robbie's Cookies with Nuts

$\frac{1}{4}$ cup butter	$\frac{7}{8}$ cup bread flour
$\frac{1}{2}$ cup powdered sugar	$\frac{1}{2}$ teaspoonful vanilla
$\frac{1}{4}$ cup milk	

Mix like cake. Turn pans upside down and spread on paste with broad-bladed knife. Cut out with any fancy cutter. Sprinkle with finely chopped nuts and bake in a slow oven.

Aunt Virginia's Aunt Deborah's Cookies

5 cups of sifted flour	2 cups of sugar
1 cup of butter	1 teaspoon of baking powder

Sufficient milk to make the batter stiff enough to roll, flavor with nutmeg—the recipe calls for soda, but baking powder can be used.

Aunt Gertrude's Oat Meal Macaroons

1 tablespoonful butter	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cup of white sugar	2 teaspoonsful baking powder
2 eggs	1 teaspoonful vanilla
2 cups rolled oats	

Beat eggs light and whip in the sugar. Add the other ingredients in the order given, baking-powder mixed with flour. Drop from teaspoon onto well-oiled cookie sheet in tiny cakes, shaping into symmetrical rounds. Bake in moderate oven.

Aunt Virginia's Crullers

1 lb. butter
1½ lbs. powdered sugar

12 eggs

Mace and nutmeg to taste. Sufficient flour to roll out on board. This is for a large quantity. It is best to cut out all before cooking, as it requires full attention in the frying. These are rich and delicious.

Directions for frying crullers:

The fat should be about 4 inches deep when it is melted in the kettle. Heat the lard slowly. When it is so hot that it hisses if a small piece of dough be dropped into it, it is ready for frying. If so hot that the dough turns dark brown in a minute, remove to a cooler part of the stove, before putting in the crullers. Drop in but a few at a time. They will fall to the bottom at first, but should rise almost immediately. Drain them in a sieve or colander, then remove same to make room for the next. Handle lightly, and use as little flour as possible in cutting them out.

Aunt Virginia's Doughnuts

Flour enough to make a	2 tumblers of milk
stiff dough	1 tumbler of butter and lard
2 tumblers sugar	1 tumbler of yeast
4 eggs	Nutmeg

Stir all together, warm the milk and lard together, let it rise twice before rolling out.

ICINGS

Aunt Robbie's Chocolate Icing

Use XXXX confectioners sugar and cocoa instead of chocolate. Beat together with egg-beater sugar, cocoa and cream, adding either more cocoa or more sugar according to taste and color. Regulate consistency with the amount of cream used. When enough has been mixed spread on cake.

Aunt Emery's Frosting for Three Layer Cake

4 squares bakers chocolate Cream
Confectioners sugar Little butter (about teaspoonful)

Melt melted chocolate and butter in sauce pan big enough to mix sugar too. Then add sugar and cream alternately till of dark coffee color and right consistency to spread. Beat thoroughly.

Aunt Elinor's Icing for Devils Food

3 cups brown sugar 3 tablespoons butter
1 cup shaved chocolate Enough milk to moisten
1 tablespoon vanilla

Boil sugar, chocolate and milk together to soft ball stage. Add butter when you take it from fire and beat thoroughly. Add vanilla when cool. If icing hardens too rapidly, beat in cream to keep it the proper consistency to spread.

Aunt Elinor's Mocha Frosting

$\frac{1}{8}$ cup sweet butter 1 tablespoon cocoa or chocolate
 $1\frac{1}{2}$ cups confectioners sugar Strong coffee

Work butter with wooden spoon until creamy (as for hard sauce). Add sugar and cocoa, then strong hot coffee drop by drop until consistency to spread.

Aunt Elizabeth's Chocolate Icing

$\frac{3}{4}$ cup of cocoa 2 cups of sugar
2 cups of milk $\frac{1}{4}$ teaspoon of salt

Let boil for 8 minutes and add 1 teaspoon of vanilla.

Aunt Virginia's Icing—Boiled

Two cups of granulated sugar dissolved in $\frac{3}{4}$ cup of boiling water. Let it boil until it candies in water. As soon as it candies pour it over the beaten whites of two eggs and 2 or 3 teaspoons of cream, and flavor with essence. The chocolate icing is the same, using about $\frac{1}{2}$ cake of chocolate for a whole cake.

Aunt Virginia's Icing for Cakes

For common sized cake, take the white of 1 egg and beat to a stiff froth. Then add 9 teaspoons of double refined sugar and 1 of rice starch. Beat 15 minutes without cessation. Spread it on the cake with a knife and dry in a slow oven.

Aunt Virginia's Chocolate Icing

Two cups granulated sugar. Dissolve in the least bit of water, let it boil until it candies in water. As soon as it candies, pour it over the beaten whites of 2 eggs. Dissolve chocolate over the steam of tea kettle, and stir in with the above.

Aunt Emery's Chocolate Frosting

4 squares chocolate	whites of 2 eggs
2 cups sugar	1 teaspoon vanilla, if desired
$\frac{1}{2}$ cup of boiling water	

Melt chocolate over tea kettle. Beat whites of eggs stiff and put them on a large platter. Add water to sugar and boil without stirring until a little when dropped into a cup of cold water will form a soft ball between the thumb and forefinger. Test frequently and do not over boil, as it makes the frosting granulated. Boiling too little makes the frosting too soft to stay properly on the cake. When at soft ball stage, remove instantly from fire and pour slowly on the beaten egg whites, stirring constantly. Then add chocolate and vanilla, and continue beating until of right consistency to spread.

Without the chocolate, this same recipe may be used for any flavoring, merely adding lemon, orange, etc., in its place.

Make maple frosting exactly the same, using maple sugar instead of granulated, or $\frac{1}{2}$ maple and $\frac{1}{2}$ granulated.

This makes enough for a two-layer cake, if desired, with very thick frosting, enough for a three-layer cake, if not so thick.

Aunt Elinor's Chocolate Marshmallow Icing

$\frac{1}{4}$ lb. marshmallows	4 tablespoons coffee
1 tablespoon vanilla	$\frac{1}{4}$ cup butter
3 ozs. Baker's chocolate	3 cups confectioners sugar

Cut marshmallows in bits (scissors are easier than knife.) Place side by side on hot cake and leave to cool. Melt chocolate and butter over hot water, then stir in sugar, coffee and vanilla. Beat until creamy, then spread over marshmallows so as to cover them completely. Do not put this frosting on until cake is cold.

Aunt Elinor's Frosting

1 cup confectioners sugar	1 teaspoon vanilla extract
1 tablespoon boiling water	$\frac{1}{2}$ teaspoon butter

Put sugar in bowl with lump of butter, pour boiling water over butter and stir until smooth. Add extract. If icing is too thick, add more water, if too thin, more sugar. This quantity will ice only a very small cake. Add cocoa, if desired.

Aunt Virginia's Caramel Icing

3 cups of brown sugar	2 cups of water or cream
2 tablespoons butter	Cream is best

Boil until nearly crisp, then beat until creamy, and spread immediately with knife.

Aunt Emery's Maple Icing

1 lb. maple sugar

1 cupful cream

Break sugar in pieces and pour over it the cream. Put on stove and bring to boil. Boil until it forms a soft ball when dropped in cold water. Take from stove and beat with a wooden spoon for 15 minutes.

Aunt Dell's Orange Icing

White of 1 egg, well-beaten

$\frac{1}{4}$ cup water

1 cup granulated sugar

orange flavoring

Boil sugar in water till it threads when dropped from a spoon. Pour over beaten white and add flavoring. Beat until right consistency to spread.

Aunt Elinor's Orange Icing

Yolks of 2 eggs

About 2 cupsful of confec-

Rind of 2 oranges, grated

tioners sugar

Orange juice

Stir egg yolks, sugar and grated rind together and thin with orange juice until right consistency to spread.

Aunt Virginia's Lemon Butter for Jelly Cake

One teacup of boiling water. Take a large tablespoon of cornstarch to thicken it. When it is cooked enough and clear and thick, set it on the stove hearth, and stir in it 1 egg well beaten, and 1 cup of sugar, and a lump of butter as large as a walnut. When cool add the grating of 1 lemon and the juice. The cake and the batter must be perfectly cold before they are put together. You can use orange or vanilla, or anything you like best. This is enough for 1 large cake. Be careful and do not scorch your cornstarch.

Aunt Dell's Orange Filling

$\frac{1}{2}$ cupful sugar	$\frac{1}{2}$ tablespoonful lemon juice
$2\frac{1}{2}$ tablespoonsful flour	1 egg, slightly beaten
grated rind of $\frac{1}{2}$ orange	1 teaspoonful butter
$\frac{1}{4}$ cupful orange juice	

Mix ingredients in order given. Cook 10 minutes in double boiler, stirring constantly.

"I do not ask thee, Fate, to bake
For me so very large a cake.
Choose thou the size, but I entreat
That, though but small, it shall be sweet.
If I must drain the bitter cup,
As heretofore, why, fill it up;
But when my cake, if ever, comes,
Vouchsafe it to me full of plums!"

A Little Brother of the Rich.

E. S. Martin.

"When Peggy came in, tottering under the weight of the tea-tray, I noticed that Miss Barker was sadly afraid lest Peggy should not keep her distance sufficiently. * * * * * The tea-tray was abundantly loaded—I was pleased to see it, I was so hungry; but I was afraid the ladies present might think it vulgarly heaped up. I know they would have at their own houses; but somehow the heaps disappeared here. I saw Mrs. Jamieson eating seed-cake, slowly and considerately, as she did everything; and I was rather surprised, for I knew she had told us, on the occasion of her last tea-party, that she never had it in her house, it reminded her so much of scented soap. She always gave us Savoy biscuits. However, Mrs. Jamieson was kindly indulgent to Miss Barker's want of knowledge of the customs of high life; and, to spare her feelings, ate three large pieces of seed-cake, with a placid, ruminating expression, quite like a cow's."

Cranford

Mrs. Gaskell

Mathew Arnold, when on a lecture tour of the United States, stopped with some friends in Cleveland. At breakfast one morning buckwheat cakes were served. Mr. Arnold eyed them dubiously, but was finally prevailed upon to try one. After the first taste he turned to his wife and said, "You'd better have one, Fan; they're not half so nasty as they look."

**PRESERVES AND PICKLES
JELLIES AND JAMS**



Aunt Dell's Method of Making Jelly

Heat sugar. Use equal weights of sugar and juice. Bring to boil. Add sugar slowly and boil together until it jellies when tested in cold water. Skim constantly after sugar has been put in. Boiling the sugar and juice together during most of the time of cooking instead of boiling the juice separately first makes the jelly clearer.

Aunt Elinor's Method of Making Jelly

Measure juice. Boil juice 20 minutes. Add 1 pound hot sugar to each pint of juice. Strain quickly through scalded cheese-cloth and put in glasses.

Aunt Emery's Method of Making Jelly

Certo Jelly

(Certo is Pectin from green fruits)

1 qt. of Welch's grape juice
6 cups sugar

$\frac{3}{4}$ of a bottle of Certo
($\frac{2}{3}$ of a cup)

Have 10 glasses sterilized and hot. Heat sugar and grape juice together in a sauce pan and boil hard 1 minute. Skim and add Certo. Boil hard $\frac{1}{2}$ minute. Skim and pour into glasses.

This jelly takes less than 15 minutes to make from the time one starts to get the utensils together, and is indistinguishable from any other grape jelly. Any other fruit juice may be used.

Aunt Robbie's Preserved Strawberries or Cherries

1 lb. sugar 1 lb. berries
 $\frac{1}{2}$ cupful warm water

Dissolve sugar first, then boil 4 minutes. Put in berries and boil 15 or 20 minutes. These preserves do not lose their color. They are better made in small quantities and not kept too long.

Aunt Elinor's Orange Marmalade

4 large naval oranges Sugar
2 lemons

Select large fair fruit, scrub well with a brush, cut out middle core and naval end. Shave quarters crosswise into very thin strips. Measure fruit and add 3 cups water to 1 cup fruit. Cover closely and leave over night. Cook next day until rinds are clear and tender. Set aside again over night. Next day measure again and allow $\frac{3}{4}$ cups sugar to each cup of fruit. Heat sugar and add to boiling fruit and boil until it jells.

Grandmother Holden's Sweet Tomato Pickle

Slice green tomatoes with cabbage slices. Sprinkle salt among slices and put weight on top of them, letting stand 24 hours. Put into colander to drain. Put into cold water and bring to boil. Drain in colander. Make syrup of vinegar, brown sugar and whole spices (cinnamon, cloves, mace, etc., in bag.) Boil until done and store in crocks or jars.

Aunt Virginia's Green Tomato Soy

2 gals. green tomatoes,	2 tablespoons of salt
sliced without peeling	1 tablespoon ground mustard
12 good-sized sliced onions	2 tablespoons ground pepper
2 qts. vinegar	(black)
1 qt. sugar	1 tablespoon allspice
	1 tablespoon cloves

Mix all together and stew until tender—stirring often lest they should scorch. Put up in small glasses.

Aunt Elinor's Tomato Soy

1 cup big red peppers	4 teaspoons cloves
1 cup small red peppers	2 teaspoons ginger
1 cup salt	4 teaspoons cinnamon
2 cups onions	2 teaspoons nutmeg
3 pts. vinegar (cider)	1 teaspoon cayenne pepper
8 qts. tomatoes	1 pt. chutney

Tomatoes peeled and quartered as for stewing. Peppers and onions chopped fine. Mix all ingredients (except the chutney) and boil slowly about 3 hours or until thick. Just before bottling, add 1 pint Crosse & Blackwell's India Chutney.

Aunt Virginia's Pickles

500 pickles	1 oz. black pepper
5 qts, and 1 pt. vinegar	1 oz. yellow mustard
2 oz. salt	1 oz. allspice
1 oz. garlic	1 cup sugar
1 oz. ginger	Red pepper to taste
1 oz. celery seed	

Put in each bottle a lump of alum the size of a pea.

Aunt Virginia's Cucumber Pickles

50 cucumbers	$\frac{1}{8}$ cup of ground ginger
$\frac{1}{4}$ peck small silver onions	$\frac{1}{8}$ cup of ground mustard
$\frac{1}{8}$ cup of tumeric	$1\frac{1}{2}$ cups of brown sugar

Put cucumbers down in salt over night. Make a strong brine—let it come to a boil and pour over the onions. Put in separate vessels. Cover them closely, and let them stand over night. In the morning drain all well. Put $\frac{1}{2}$ gallon cider vinegar in preserving kettle and into that put a lump of alum the size of a hickory nut. Drop the cucumbers into the ginger, mix all ingredients. Let boil about a half hour. Remove from fire and when cold add bottle of mixed French mustard.

If you wish cauliflower, cook it in a separate kettle, in vinegar, and throw the vinegar away as the cauliflower makes it strong, and add to the other pickle. It is ready for use in a few days.

Aunt Robbie's Watermelon Pickle

Cut up the rind of a watermelon into finger lengths—removing outside skin and pink inside.

Cover with cold water and put a little alum in water. Boil $\frac{1}{2}$ hour.

Drain and cook $\frac{1}{2}$ hour in syrup made as follows:

3 pints vinegar	3 $\frac{1}{2}$ lbs. sugar
whole cloves and stick cinnamon	

Aunt Virginia's Spiced Oysters

Put oysters and liquor in a kettle and let them scald until the oysters are firm. Remove the scum that rises. Then put the oysters into a bowl in alternate layers. Between each layer sprinkle whole allspice and cloves, ground black pepper and grated nutmeg, a little salt if necessary. Cover the oysters well with liquor and when cold add vinegar to suit taste. Put in a cool place uncovered.

Aunt Virginia Pickled Oysters

Draw off the liquor, wash the oysters thoroughly in cold water and let them drain. Strain the liquor, put it on and heat it, strain again. Put the liquor on again and let it boil; throw the oysters in and let them stay until they plump and the edges curl. Pour the liquor off; throw the oysters in cold water, drain them, strain the liquor until clear. Season to taste with blade mace, whole allspice, salt, cayenne pepper and vinegar. Use judgment in seasoning.

Aunt Gertrude's Heavenly Hash (Plum Jam and Nuts)

6 lbs. of plums (before stoning) 1 lb. raisins
1 lb. of walnuts chopped fine 7 lbs. of granulated sugar
6 oranges

Stone plums. Chop nuts. Take out orange pulp, removing fibre. Put orange peel through a meat chopper. Look over raisins and add sugar. Put on stove and stir constantly for it burns easily. Boil until it strings from spoon. To get all of the pulp from the pits of the plums add a little sugar and heat in another utensil. Then strain through colander. Preserved sour cherries are an addition to this recipe.

The Cucumber's Quandery.

Now why should I struggle and strive to keep growing
Out here in the sunshine salubrious, knowing
The fate that awaits me? Oh Fortune how fickle!
I'll be sliced for a salad or spiced for a pickle.

Asked the customer of the grocer, "Have you anything in the shape of bananas this morning?"

"Nothing but cucumbers, madam."

Life

TEA TABLE THINGS



Tea-Table-Things

Aunt Elinor's Tea Things

Tea Cakes

2 cupsful pastry flour	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cupful Sultana raisins	2 tablespoonsful butter
$\frac{1}{4}$ cupful brown sugar	2 eggs
3 teaspoonsful baking powder	

Beat yolks of eggs, add sugar and melted butter, then dry ingredients sifted together and beaten whites of eggs. Add enough milk to make a stiff dough. Pat out like soda biscuits. Cut out and bake about 20 minutes. Split, butter and serve very hot.

Sweet Muffins

2 cups flour	1 egg
$\frac{3}{4}$ cup milk	3 teaspoons baking powder
$\frac{1}{4}$ cup sugar	2 tablespoonsful butter
	salt

Cream butter, add sugar and eggs beaten light, then flour, baking powder, milk and salt. Bake about 25 minutes. Split, butter and serve hot.

Svea Wafers (Casava Bread) heated and buttered make good afternoon tea accessories. English muffins split, toasted and buttered are also good.

Chocolate Cookies

$\frac{1}{4}$ cupful butter	1 tablespoonful vanilla
$\frac{1}{2}$ cupful sugar	$\frac{1}{2}$ teaspoonful baking powder
$\frac{2}{3}$ cupful rice flour	1 egg
2 tablespoonsful cocoa or chocolate	

Cream butter and sugar, add cocoa and vanilla, then beaten egg and flour mixed with baking powder. Drop far apart on greased pan and bake at about 375° to 400°.

These quantities make about 24 cookies. It is easy to double or treble quantities.

Vanilla Wafers

$\frac{1}{3}$ cup butter or lard	2 teaspoonsful vanilla
1 cupful sugar	2 teaspoonsful baking powder
$\frac{1}{4}$ cupful milk	$\frac{1}{2}$ teaspoonful salt
2 cupsful flour	1 egg

Cream butter and sugar, add well-beaten egg, milk and vanilla, then dry ingredients. Chill 4 hours. Roll very thin and bake at about 450° to 500°.

Sugar Cookies

1 cup flour	2 tablespoonsful butter
$\frac{1}{2}$ cup sugar	1 teaspoonful baking powder
1 egg	lemon or vanilla extract

Cream butter and sugar, add beaten egg and flavoring, and flour sifted with baking powder last. Roll very thin, sprinkle with granulated sugar and bake crisp. Oven about 400°.

Oatmeal Wafers

1 egg	salt
1 tablespoonful melted butter	enough rolled oats to form
$\frac{1}{2}$ cup sugar	stiff batter.

Beat egg, add sugar, butter, salt and oats. Drop from teaspoon far apart on greased pan and bake till brown. Oven about 375° to 400°.

Cinnamon Toast

Butter hot toast rather thickly and spread with light brown sugar mixed with powdered cinnamon. Pop in the oven a moment and serve very hot.

Orange Toast

Make very thin crisp toast, butter and spread thinly with orange marmalade or orange jelly.

Little Pasties

Pastry

1½ cupsful lard	3 cupsful sifted pastry flour
1½ cupsful butter	1 teaspoonful salt
1½ cupsful water	

Put lard and flour into bowl (leaving out enough flour for rolling). Rub lightly together, add water with salt dissolved in it. Double and roll on board till a smooth paste is formed. Roll away from you into narrow, oblong piece. Cut $\frac{1}{3}$ of the butter (it should be hard and cold) in tiny bits. Dot pastry with these, roll up and then roll out again into an oblong. Add butter again and then do the same a third time. Cut from end of roll and then roll out very thin. Roll two thin sheets of the pastry lightly together, cut into fancy shapes and bake in hot oven. When done, split apart and fill with jam, pate de fois gras or with caviar.

All these tea things should be small. Use smallest gem-pans and cutters.

Aunt Robbie's Sponge Cake Drops

Whites of 3 eggs	$\frac{1}{3}$ cup flour
$\frac{1}{3}$ cup powdered sugar	$\frac{1}{8}$ teaspoon salt
Yolks of 2 eggs	$\frac{1}{4}$ teaspoon vanilla

Beat whites of eggs until stiff and dry. Add sugar gradually and continue beating. Then add yolks of eggs beaten until thick and lemon-colored, and flavoring. Cut and fold in flour mixed and sifted with salt. Drop from tip of spoon on greased pan. Sprinkle with powdered sugar and bake 8 minutes in a moderate oven. Soften marsh-mallows in double boiler. Use for filling between two sponge-cake drops.

Aunt Gertrude's Nut Cookies for Afternoon Tea

1½ cups of brown sugar	2 tablespoonsful flour
2 tablespoonsful butter	1 cup of chopped nuts
1 egg	

Mix sugar and butter. Add egg, flour and nuts.

Drop in teaspoonfuls on buttered pan. This spreads into flat cakes. Bake until done. Cool slightly before removing from pan.

Aunt Gertrude's Mushroom Sandwiches

Fry mushrooms in butter. Make a thick gravy after they are removed from pan by adding butter and flour and a cupful of white stock. Cut pieces of bread with round cutter the size of the mushrooms for each sandwich if they are convenient size. Spread bread slices with the sauce and put mushrooms between. Toast on both sides under broiler. Serve at once.

Aunt Virginia's Tea Rusk

1 cup of sugar	1 cup butter
3 cups of milk	1 cup of yeast
2 egg,	

Warm butter and milk together.

Aunt Robbie's Egg Sandwiches

Boil several eggs hard. Slice. Mix butter with salt, pepper and chopped parsley. Spread mixture on thin slices of bread and make sandwiches of the slices of egg.

"I have sipped with drooping lashes,
Dreamy draughts of Verzeney;
I have flourished brandy mashes
In the wildest sort of way;
I have joked with Tom and Jerry
Till 'wee hours anent the twal'—
But I've found my tea the very
Safest tippie of them all.

James Whitcomb Riley

"Lady Glenmire at last grew quite impatient, but it was a pretty kind of impatience after all; and she rang the bell rather sharply. Mulliner appeared in dignified surprise. "Oh!" said Mrs. Jamieson, "Lady Glenmire rang the bell; I believe it was for tea."

In a few minutes tea was brought. Very delicate was the china, very old the plate, very thin the bread and butter and very small the lumps of sugar. I question if the little filigree sugar-tongs, made something like scissors, could have opened themselves wide enough to take up an honest, vulgar, good-sized piece; and when I tried to seize two little minnikin pieces at once, so as not to be detected in too many returns to the sugar-basin, they absolutely dropped one, with a little sharp clatter, quite in a malicious manner.

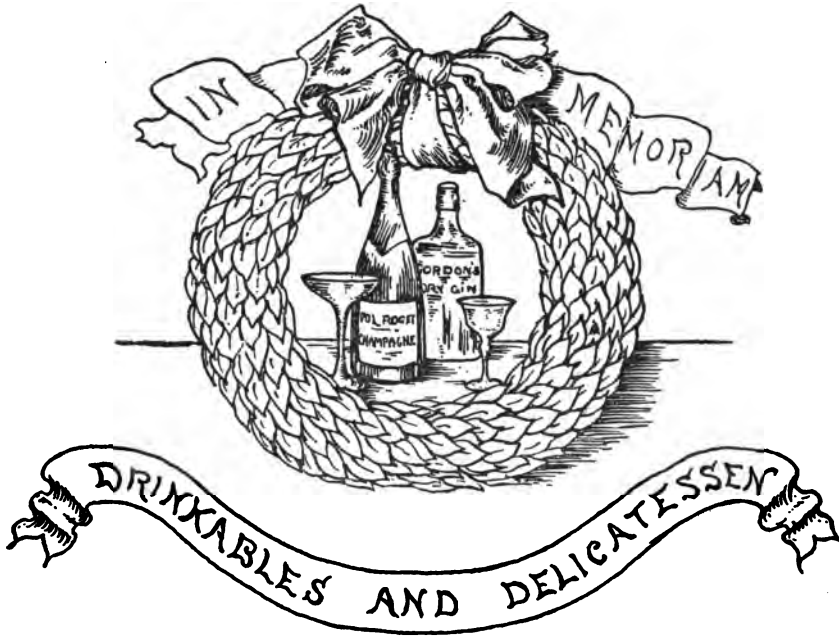
* * * * *

In our pattens we picked our way home with extra care that night, so refined and delicate were our perceptions after drinking tea with my lady."

Cranford.

Mrs. Gaskell.

DRINKABLES AND DELICATESSEN



Auntie's Egg Nogg

12 eggs	2 wine glasses of rum
13 wine glasses of brandy	1 qt. cream
12 tablespoons sugar	

Whip eggs separately. Stir sugar with yolks of eggs and add brandy, etc., slowly.

Aunt Elinor's Fruit Cup

Juice of 6 lemons, juice of 6 oranges, 1 quart of peach syrup saved from canning, slices of lemons and oranges and a few

berries or Maraschino cherries, 3 pints White Rock, big lump of ice. (Brandy peach syrup preferred).

Aunt Virginia's Blackberry Wine

Measure your berries and bruise them. To every gallon add 1 quart of boiling water. Let the mixture stand 4 hours, stirring occasionally. Then strain off the liquor into a cask. To every gallon adding 3 lbs. of sugar. Let stand until October and bottle.

Aunt Virginia's Punch

Fill a glass or china punch bowl half full of slices of pineapple and lemons, cut very thin and arrange in alternate layers, thickly strewn with fine white sugar. Pour over the fruit as much good claret as will almost fill the bowl, cover closely, and let stand 6 hours. Then put in a large lump of ice, and when perfectly cold add a bottle of plain soda water. Serve in punch mugs, with slices of fruit in them.

Aunt Virginia's Delicious Drink

Take 4 bottles of still Catawba wine, 1 bottle of claret, 3 sliced oranges, or 1 sliced pineapple, or both if you prefer, and 10 tablespoons of sugar. Let stand on ice in a very cold place for at least an hour. Just before serving add 1 bottle of champagne, or appolinaris.

Auntie's Mint Julep

Put a few leaves of freshly-gathered mint and $\frac{1}{2}$ cube of sugar for each julep in long glass. Pour over it sufficient water to dissolve sugar thoroughly. Let stand for 10 or 15 minutes, then stir but do not crush mint. After this and when you have everything ready, but not before, crush sufficient hard, dry ice very fine and immediately pack each julep glass full. Then pour in portion of sweetened water and mint and fill glass with Bourbon or Rye whiskey. Stick a couple of sprigs of mint down on one side of each glass and serve with small napkin around each one. The more firmly you pack the ice in the glasses, the less whiskey it will require. Unless ice is perfectly dry when packed the frosting will not occur on the glass.

Grandmother Holden's 'Arthur's Fruit Lemonade'

Cherry	}	syrops
Grape		
Pine-apple		
Raspberry		

Add to these the juice of 20 oranges, 4 lemons, a bottle of Appolinaris or Ginger-ale as preferred and a sprig of mint, ice and a few slices of fruit and some berries if in season when in the pitcher.

Aunt Robbie's Coffee

Have coffee fresh ground and medium fine. Use white granite ware coffee-pot, perfectly clean and without stale coffee odor. Use 1 cup of coffee to 6 cups of water, or to five if strong coffee is preferred. Break and beat slightly 1 egg or white of egg and add to coffee in the coffee-pot with a small amount

of cold water—about half a cup. If cooking on gas stove use cold water throughout whole process, if on a coal stove where it takes longer to bring to a boil, use boiling water after the first mixing of egg, coffee and cold water. When using cold water, merely bring to a boil—that is, when it is once boiling violently, remove from flame and pour into it a dash of cold water or put in a piece of ice to settle. Put on back of range where it will not boil, for 10 minutes. When using boiling water, bring to boil and boil 3 minutes. Then set back for 10 minutes. Serve in same pot in which it was made.

Aunt Robbie's Coffee (without boiling)

Use fresh-ground and only high-grade coffee. If wanted strong use one pint of coffee to six cups of water. Mix coffee with beaten egg and a little cold water. Then add the six cups of boiling water, put on fire and bring to a boil. Lower flame but keep at boiling point but not boiling. It should steep 15 or 20 minutes. Remove from flame but keep on stove, add lump of ice or half-cup cold water to settle. Let stand 10 minutes and serve.

Aunt Robbie's Mulled Claret

1½ cups claret
2 tablespoonsful sugar

juice of 1 lemon
cinnamon and cloves

Serve hot. Home-made red wine can be used instead of claret.

Aunt Robbie's Cup

1 quart claret, hock or cider (hard)	$\frac{1}{2}$ tumbler powdered sugar
juice of 4 lemons	$\frac{1}{2}$ sherry glass Kummel, Maraschino or Curacao
juice of 2 limes	

A few strawberries, raspberries, cherries or slices of oranges with inner skin removed.

After sugar is dissolved with other ingredients, put in refrigerator. Shake occasionally. Half an hour before wanted, put in it a large block of ice. Just before serving add 1 pint Appolinaris. Raspberry shrub can be substituted for cordial

HORS D'OUVRES

Aunt Robbie's Ham and Cheese Hors d'Ouvres

1 cupful of finely chopped ham
 $\frac{1}{2}$ cup of finely cut York State cheese

Moisten with catsup. Cut small rounds of bread slices and spread with mixture. Put together to make sandwiches. Toast both sides of sandwiches and serve at once.

Aunt Robbie's Hors d'Ouvres

Anchovy Paste Canape

Spread buttered rounds of toast with thin layer of anchovy paste. Cover with layer of cream cheese twice as thick as the anchovy paste. Sprinkle the top with green pepper chopped fine. Serve on small lettuce leaves.

Tomato Canapes

Fry rounds of bread. Spread with Parmesan cheese mixed with salad dressing. Place on each piece a slice of tomato. Boil eggs hard and chop the whites fine. Put the yolks through a sieve. Cover tomato slices with chopped whites and heap up the yolks in small piles in middle of each piece. Sprinkle with salt, pepper and paprika.

Tuna Fish Canape

Pound a cup of tuna fish till a paste is formed. Add teaspoon of olive oil, $\frac{1}{2}$ teaspoon lemon juice, a drop of onion extract. Spread smoothly on buttered rounds of toast. Cut strips of Pimento into shapes of petals and arrange on each piece to look like a daisy. Put piece of hard-boiled yolk of egg in center. Serve on lettuce leaves or on a plate covered with a tea-napkin and surround with sprays of parsley.

Caviar Canape

Spread strips or rounds of buttered toast with Russian caviar. Serve with cock-tails or at the table as first course.

We drank many bottles of wine and eat a neat's tongue, then home and so, very merry, to bed."

Samuel Pepys.

'We shall unloose the fragrant seas
Of seething, sparkling wine,
Which now the cobwebbed glass and wires
And devious coils confine.
And midst the pleasing revelry
The praises shall be heard
Of the large, cold bottle—
Not the little hot bird."

Eugene Field.

It is said that when Columbus first sighted America he was doubtful of its really being dry land. Present-day Americans have reason to believe Columbus was right.

Punch.

Inscription over the door-way of a tap-room in a certain men's club—
"Where the women cease from troubling and the wicked are at rest."

Perfectly Reliable Recipe for Home Made Wine.

Select two firm, ripe elderberries. Immerse in six quarts of good white wine. Add one quart of Curacao, one quart of Kummel and two quarts of the best French brandy. Let stand twenty-four hours. Remove the elderberries. Bottle. Be careful not to break the skins of the elderberries in handling or the flavor of the wine will be ruined.

Punch.

OLD RECIPES

OLD RECIPES

Old Recipes

Recipes from Great-great Grand-mother Susannah Brown's cook-book, inscribed to one Lady Elizabeth Warburton by the author who signs herself:—

“Your ladyship’s

most dutiful,

most obedient

and most humble serveant,

Elizabeth Raffald.

A Nice Whet before Dinner

Cut some slices of bread half an inch thick, fry them in butter but not too hard. Then split some anchovies, take out the bones and lay half an anchovy on each piece of bread. Have ready some Cheshire cheese grated and a little chopped parsley mixed together. Lay it pretty thick over the bread and anchovy, baste it with butter and brown it with a salamander. It must be done in the dish in which you send it to the table.

To Roast a Sucking Pig

Let the pig be a month or five weeks old. Divide it down the middle, take off the shoulder and leave the rest to the hind part. Then take the skin off, draw sprigs of parsley all over the outside which must be done by running a skewer or larding-pin through and sticking a sprig of parsley in it; split it and roast it before a quick fire, dredge and baste it well with fresh butter, roast it a fine brown and send it up with froth on it. Garnish with green parsley. It is eat with sallad. It is a grand bottom dish.

A Venison Pasty

Bone a breast or shoulder of venison; season it well with mace, pepper and salt; lay it in a deep pot with best part of a leg of mutton cut in slices and laid over the venison. Pour in a large glass of red wine, put a coarse paste over it and bake 2 hours in an oven. Then lay the venison in a dish and pour the gravy over it. Put 1 pound of butter over it, make a good puff paste and lay it near an inch thick around the edge of the dish. Roll out the lid which must be a little thicker than the the paste on the edge of the dish, and lay it on. Then roll out another lid pretty thin, and cut in flowers, leaves or whatever form you please, and lay it on the lid. If you do not want it at once it will keep in the pot that it was baked in 8 or 10 days, but keep the crust on to prevent the air from getting into it. A breast or shoulder of venison is the most proper for a pasty.

To Make a Lemon Syllabub

To a pint of cream put a pound of double refined sugar and the juice of seven lemons, grate the rinds of two lemons into a pint of white wine and half a pint of sack; then put them all into a deep pot and whisk them for half an hour. Put it in glasses the night before you want it. It is better for standing two or three days.

To Make a Wine Posset

Take a quart of new milk and the crumb of a penny loaf, and boil them till it is soft. When you take it off the fire grate in half a nutmeg and sugar to your taste, then put it into a china bowl, and put in a pint of Lisbon wine carefully, a little at a time or it will make the curd hard and tough. Serve it up with toast on a plate. It is proper for a top dish at supper.

To Souse Pigs Feet and Ears

Clean your pigs' feet and ears. Boil them till they are tender, then split the feet and put them into salt and water with the ears. When you use them dry them well with a cloth and dip them in batter made of flour and eggs, fry them a good brown, and send them up with melted butter.

To Make Cowslip Wine

To 2 gallons of water add $2\frac{1}{2}$ pounds of powdered sugar, boil them $\frac{1}{2}$ hour, and take off the scum as it rises, then pour it into a tub to cool, with the rinds of 2 lemons. When it is cold add 4 quarts of cowslip flowers to the liquor, with the juice of 2 lemons; let it stand in the tub two days, stirring every 2 or 3 hours, and then put it in the barrel and let it stand 3 weeks or a month. Then bottle it and put a lump of sugar into every bottle. This is a good wine against the consumptions or any inward complaints.



Finis

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

ADDITIONAL RECIPES

INDEX

	Page
BREAD AND BUNS.....	5
Buns (Grandmother Holden).....	5
Bread (Aunt Robbie).....	6
Blueberry Bread or Muffins (Aunt Virginia).....	10
Blueberry Muffins (Aunt Elizabeth).....	11
Bran Muffins (Aunt Gertrude).....	11
Baking-powder Biscuits (Aunt Dell).....	12
Big Uncle Tom's Potato Biscuits (Aunt Mattie).....	13
Buckwheat Cakes (Aunt Robbie).....	14
Corn Bread (Aunt Elinor).....	8
Corn Bread (Aunt Robbie).....	8
Coffee Cake (Aunt Virginia).....	13
Gluten Rolls (Aunt Virginia).....	7
Graham Gems (Aunt Virginia).....	9
Grandmother Davis's Soda Biscuits (Aunt Mattie).....	12
Griddle Cakes (Aunt Robbie).....	14
Huckleberry Muffins (Aunt Mattie).....	10
India Spoon Bread (Aunt Mattie).....	9
Muffins (Aunt Emery).....	11
Maryland Biscuits (Aunt Virginia).....	12
Oatmeal Bread (Aunt Dell).....	6
Parker House Rolls (Aunt Robbie).....	7
Popovers (Aunt Elizabeth).....	13
Quick Rolls (Aunt Elinor).....	6
Sally Lunn (Auntie).....	7
Sally Lunn (Aunt Virginia).....	8
Swedish Griddle Cakes (Aunt Emery).....	14
Uncle Tom's Huckleberry Muffins (Aunt Mattie).....	10
Wheat Muffins (Aunt Virginia).....	9
Waffles (Auntie).....	15
White War Bread (Aunt Robbie).....	15
 CAKES AND COOKIES.....	 109
Aunt Deborah's Cookies (Aunt Virginia).....	120
Chocolate Roll (Aunt Elinor).....	111
Chocolate Layer Cake (Aunt Emery).....	111
Cup Cakes (Aunt Elinor).....	112
Chocolate Cookies (Aunt Elinor).....	118
Cookies (Aunt Dell).....	119
Cookies with Nuts (Aunt Robbie).....	120
Crullers (Aunt Virginia).....	121

	Page
Devil's Food (Aunt Elinor).....	112
Doughnuts (Aunt Virginia).....	121
Fruit Cake (Aunt Virginia).....	116
Gingerbread (Aunt Robbie).....	116
Gingerbread (Aunt Elinor).....	117
Ginger Cookies (Aunt Elinor).....	117
Jelly Roll (Aunt Robbie).....	110
Maple Cake (Aunt Emery).....	113
Orange Cake (Aunt Elinor).....	114
Orange Cake (Aunt Dell).....	114
Oat Meal Wafers (Aunt Elinor).....	118
Oat Meal Macaroons (Aunt Gertrude).....	120
Plain Layer Cake (Aunt Elinor).....	112
Pound Cake (Aunt Virginia).....	115
Sponge Cake (Aunt Elinor).....	109
Sponge Cake—potato flour (Aunt Elinor).....	110
Sponge Cake (Aunt Gertrude).....	110
Spice Cake (Aunt Virginia).....	115
Spice Cake (Aunt Dell).....	116
Sugar Cookies (Aunt Elinor).....	119
Vanilla Wafers (Aunt Elinor).....	117
White Cake, "Lady Cake" (Aunt Elinor).....	113
Walnut Wafers (Aunt Virginia).....	119
 DRINKABLES AND DELICATESSEN.....	 141
Arthur's Fruit Lemonade (Grandmother Holden).....	143
Blackberry Wine (Aunt Virginia).....	142
Coffee (Aunt Robbie).....	143
Coffee—without boiling (Aunt Robbie).....	144
Cup (Aunt Robbie).....	145
Delicious Drink (Aunt Virginia).....	142
Egg Nogg (Auntie).....	141
Fruit Cup (Aunt Elinor).....	141
Mint Julep (Auntie).....	143
Mulled Claret (Aunt Robbie).....	144
Punch (Aunt Virginia).....	142
 EGGS AND ENTREES.....	 45
Baked Eggs (Aunt Robbie).....	49
Cheese Souffle (Aunt Elizabeth).....	45
Egg Timbales (Aunt Emery).....	48
Eggs Benedict (Aunt Robbie).....	49
Egg and Tomato (Aunt Elinor).....	49

	Page
Eggs a la Belle Otero (Aunt Dell).....	49
French Rum Omelet (Aunt Elinor).....	47
Plain Omelet (Aunt Elinor).....	46
Scrambled Eggs (Aunt Robbie).....	46
Spanish Scrambled Eggs (Aunt Elinor).....	46
Souffle Omelet (Aunt Elinor).....	47
Spinach and Egg (Aunt Elinor).....	50
Tomato Eggs (Aunt Emery).....	48
Tomato and Ham Paste (Aunt Emery).....	50
Uncle Joe's Eggs (Aunt Mattie).....	50
ENTREES	51
Apple Sauce (Great-great-Grandmother Holden).....	55
Boston Baked Beans (Aunt Emery).....	53
Bread and Cheese Dish (Aunt Emery).....	54
Cream Toast (Auntie).....	51
Creamed Cheese (Aunt Gertrude).....	51
Creamed Chestnuts (Aunt Robbie).....	54
Corn Chowder (Aunt Elinor).....	53
Oven Toast (Aunt Emery).....	51
Rice and Cheese Dish (Aunt Robbie).....	52
Rice Croquettes (Aunt Robbie).....	52
Swiss Rice (Aunt Robbie).....	52
Uncle Ben's Hominy Souffle (Aunt Robbie).....	54
Uncle Harry's Oranges (Aunt Robbie).....	54
FISH FOODS	25
Baked Fish (Aunt Virginia).....	25
Cod Fish Balls (Auntie).....	26
Cod Fish Balls (Aunt Virginia).....	26
Deviled Crabs (Auntie).....	30
Fish Chowder (Aunt Elinor).....	26
Filet of Sole (Aunt Elinor).....	27
Fish Mousse (Aunt Emery).....	28
Fish Pudding (Aunt Robbie).....	29
Halibut or Sword Fish Recipe (Aunt Emery).....	29
Halibut (Aunt Elinor).....	27
Lobster Cutlets (Aunt Dell).....	30
Lobster a la Newburg (Aunt Virginia).....	30
Oystera en Brochette (Aunt Elinor).....	32
Planked White Fish (Aunt Robbie).....	25
Pan Roast Oysters (Aunt Elinor).....	31
Salmon Loaf (Aunt Dell).....	27

	Page
Sauce Meuniere for Fried Fish (Aunt Gertrude).....	32
Turbot a la Creme (Aunt Emery).....	28
Terrapin a la Maryland (Aunt Virginia).....	31
HORS D'OUVRES	145
Anchovy Paste Canape (Aunt Robbie).....	145
Caviar Canapes (Aunt Robbie).....	146
Ham and Cheese Canapes (Aunt Robbie).....	145
Tomato Canapes (Aunt Robbie).....	146
Tuna Fish Canape (Aunt Robbie).....	146
ICE CREAM AND ICES	99
Arthur's Plain Ice Cream (Grandmother Holden).....	100
Arthur's Fruit Ice Cream (Grandmother Holden).....	100
Arthur's Cafe Parfait (Grandmother Holden).....	101
Arthur's Maple Parfait (Grandmother Holden).....	101
Chocolate Ice Cream (Aunt Emery).....	100
Chocolate Sundae (Aunt Robbie).....	103
Fresh Fruit Sherbet (Aunt Emery).....	100
French Ice Cream (Aunt Virginia).....	102
Frozen Rice Pudding (Aunt Virginia).....	104
Frozen Apricots (Aunt Robbie).....	106
Maple Mousse with Vacuum Freezer (Aunt Emery).....	99
Maple Parfait (Aunt Robbie).....	101
Maple Mousse (Aunt Emery).....	102
Meringues (Aunt Robbie).....	103
Mint Ice Cream with Chocolate Sauce (Aunt Robbie).....	103
Melon Ice Cream (Aunt Robbie).....	105
Maccaroon Ice Cream (Aunt Elinor).....	105
Pineapple Ice (Aunt Elinor).....	105
Peppermint Ice Cream (Aunt Robbie).....	105
Recipes for Auto-Vacuum Freezer (Aunt Emery).....	99
Roman Punch (Aunt Virginia).....	106
Vanilla Ice Cream (Aunt Virginia).....	102
ICINGS	122
Chocolate Icing (Aunt Robbie).....	122
Chocolate Icing (Aunt Elizabeth).....	123
Chocolate Icing (Aunt Virginia).....	124
Chocolate Icing (Aunt Emery).....	124
Chocolate and Marshmallow Icing (Aunt Elinor).....	125
Caramel Icing (Aunt Virginia).....	125
Frosting for Three-Layer Cake (Aunt Emery).....	122

	Page
Frosting (Aunt Elinor).....	125
Frosting for Devil's Food (Aunt Elinor).....	122
Icing—boiled (Aunt Virginia).....	123
Icing for Cakes (Aunt Virginia).....	123
Lemon Butter for Jelly Cake (Aunt Virginia).....	127
Mocha Frosting (Aunt Emery).....	123
Maple Icing (Aunt Emery).....	126
Orange Icing (Aunt Dell).....	126
Orange Icing (Aunt Elinor).....	126
Orange Filling (Aunt Dell).....	127
 JELLIES AND JAMS.....	 129
Method of Making Jelly (Aunt Dell).....	129
Method of Making Jelly (Aunt Elinor).....	129
Method of Making Jelly (Aunt Emery).....	129
 MISCELLANEOUS MEATS.....	 33
Breslau Chicken (Aunt Emery).....	34
Baked Chicken (Aunt Robbie).....	35
Braised Oxtail (Aunt Elinor).....	38
Baked Young Rabbits (Aunt Robbie).....	40
Chicken a la Maryland (Auntie).....	34
Chicken Waldorf (Aunt Robbie).....	35
Chicken and Sweetbread Croquettes (Aunt Virginia).....	35
Chicken Croquettes (Aunt Virginia).....	36
Chicken Casserole (Aunt Gertrude).....	36
Casserole of Chicken or Birds (Aunt Virginia).....	36
Chicken Eugenie (Aunt Gertrude).....	37
Casserole of Beef or Lamb (Aunt Emery).....	37
Chipped Liver (Aunt Virginia).....	41
Chopped Steak (Aunt Robbie).....	41
Fried Chicken (Aunt Mattie).....	33
Fried Sweetbreads (Aunt Robbie).....	42
Grandmother Davis's Chicken Pie (Aunt Mattie).....	33
Guinea Fowl (Aunt Robbie).....	37
Ham Loaf (Aunt Elinor).....	39
Lamb Chops a la Maintenon (Aunt Virginia).....	41
Lamb Chops (Aunt Gertrude).....	41
Mock Sweetbreads (Aunt Virginia).....	38
Minced Ham (Aunt Robbie).....	38
Meat Loaf (Aunt Dell).....	39
Veal Loaf (Aunt Virginia).....	39
Veal Olives (Aunt Dell).....	40

	Page
OLD RECIPES.....	149
PUDDINGS AND PIES.....	81
Adirondack Pan-cakes (Aunt Robbie).....	90
Blueberry Pudding (Aunt Virginia).....	84
Blueberry Shortcake (Aunt Robbie).....	90
Butterscotch Rice (Aunt Elinor).....	92
Chocolate Souffle (Aunt Emery).....	81
Chocolate Souffle (Aunt Elizabeth).....	82
Chocolate Pudding (Aunt Dell).....	82
Chocolate Dessert (Aunt Emery).....	83
Chocolate Bavarian (Aunt Robbie).....	83
Cottage Pudding (Aunt Virginia).....	88
Cottage Pudding (Aunt Robbie).....	88
Cream Puffs (Aunt Robbie).....	91
Chocolate Russe (Aunt Gertrude).....	92
English Plum Pudding (Aunt Gertrude).....	85
Fig Pudding (Aunt Emery).....	84
Grandmother Davis's Fig Pudding (Aunt Mattie).....	84
Gingerbread Dessert (Aunt Robbie).....	86
Grandmother Davis's Prune Dumpling (Aunt Mattie).....	88
Grandmother Davis's Fruit Tapioca (Aunt Mattie).....	92
Indian Pudding (Auntie).....	83
Omelette Souffle (Aunt Gertrude).....	81
Plum Pudding (Aunt Virginia).....	85
Prune Pudding (Aunt Virginia).....	87
Prune Jelly (Aunt Robbie).....	91
Rose Leaf Pudding (Aunt Dell).....	87
Rhubarb Jelly (Aunt Emery).....	91
Spice Pudding (Aunt Dell).....	85
Short Cake (Aunt Robbie).....	89
Swedish Griddle Cakes (Aunt Emery).....	90
Whole Wheat Pudding (Aunt Gertrude).....	86
Wine Jelly (Aunt Virginia).....	91
PIES.....	93
Apple Custard Pie (Aunt Virginia).....	94
Apple Pie with Canned Apples (Grandmother Holden).....	95
Deep Apple Pie (Aunt Robbie).....	94
Fresh Fruit Pie (Aunt Robbie).....	97
Lemon Pie (Aunt Emery).....	95
Lemon Pie (Aunt Gertrude).....	96
Lemon Pie (Aunt Virginia).....	96

	Page
Mince Meat (Aunt Virginia).....	96
Pastry (Great-Grandmother Bulkley).....	93
Pastry (Aunt Robbie).....	93
Pumpkin Pie (Aunt Robbie).....	94
PRESERVES AND PICKLES.....	129
Cucumber pickles (Aunt Virginia).....	132
Green Tomato Soy (Aunt Virginia).....	131
Heavenly Hash (Aunt Gertrude).....	134
Orange Marmalade (Aunt Elinor).....	130
Preserved Strawberries or Cherries (Aunt Robbie).....	130
Pickles (Aunt Virginia).....	132
Pickled Oysters (Aunt Virginia).....	133
Spiced Oysters (Aunt Virginia).....	133
Sweet Tomato Pickles (Grandmother Holden).....	131
Tomato Soy (Aunt Elinor).....	131
SALADS AND SAUCES.....	67
Banana Salad (Aunt Elinor).....	70
Cream Cheese Salad (Aunt Dell).....	67
Celeriac Salad (Aunt Elinor).....	71
Frozen Tomato Salad (Aunt Gertrude).....	67
Frozen Salad (Auntie).....	68
Green Salad (Aunt Robbie).....	72
Jellied Tomato Salad (Aunt Dell).....	69
Jellied Chicken and Celery Salad (Aunt Dell).....	69
Mixed Vegetable Salad (Aunt Robbie).....	68
Pear Salad (Aunt Dell).....	69
Pear and Pineapple Salad (Aunt Dell).....	70
Potato and Egg Salad (Aunt Dell).....	70
Pineapple and Marshmallow Salad (Aunt Gertrude).....	72
Sweetbread Salad (Aunt Robbie).....	71
Toast and Tomato Salad (Aunt Robbie).....	71
Tomato Salad (Aunt Emery).....	71
Tomato Pate and Aspic Salad (Aunt Elinor).....	71
SALAD DRESSINGS.....	72
Boiled Dressing.....	73
Chicken Salad Dressing (Aunt Virginia).....	73
French Dressing (Aunt Elinor).....	72
Mayonnaise (Aunt Virginia).....	73
Roquefort Dressing (Aunt Robbie).....	73
Sour Cream Dressing (Aunt Dell).....	74

	Page
SAUCES	74
Creamy Sauce (Aunt Virginia).....	78
Cream Dressing (Aunt Virginia).....	79
Celery Sauce (Aunt Virginia).....	79
Devonshire Cream (Aunt Robbie).....	78
Foaming Sauce (Aunt Virginia).....	79
Grape Sauce (Aunt Virginia).....	80
Hard Sauce (Aunt Robbie).....	74
Hot Chocolate Sauce (Aunt Virginia).....	74
Hot Chocolate Sauce for Ice Cream (Aunt Virginia).....	78
Strawberry Hard Sauce (Aunt Dell).....	74
Sauce for Chopped Chicken or Lamb (Aunt Emery).....	75
Sauces (Aunt Robbie).....	75
Bechemel Sauce.....	77
Bearnaise Sauce.....	77
Bread Sauce.....	77
Brown Sauce.....	76
Currant Jelly Sauce.....	78
Cream Sauce.....	76
Hollandaise Sauce.....	76
Tomato Sauce.....	76
Tomato Cream Sauce.....	76
White Sauce.....	75
Tomato Sauce (Aunt Emery).....	75
Wine Sauce (Aunt Virginia).....	79
Yellow Sauce (Aunt Dell).....	80

SOUP AND STOCK	17
Black Bean Soup (Grandmother Holden).....	18
Cream Tomato Soup (Aunt Emery).....	19
Cheese Soup (Aunt Emery).....	20
Cheese Soup (Aunt Virginia).....	21
Cream of Asparagus Soup (Aunt Mattie).....	21
Cream of Mushroom Soup (Aunt Robbie).....	22
Cream of Fresh Peas (Aunt Robbie).....	21
English Tomato Soup (Aunt Emery).....	20
Okra Gumbo (Auntie).....	17
Onion Soup (Aunt Emery).....	20
Plain Soup (Aunt Emery).....	19
Patsy's Favorite Soup (Aunt Robbie).....	22
Thin Soup (Aunt Robbie).....	22

	Page
TEA TABLE THINGS.....	135
Egg Sandwiches (Aunt Robbie).....	140
Nut Cookies for Afternoon Tea (Aunt Gertrude).....	139
Mushroom Sandwiches (Aunt Gertrude).....	139
Sponge Cake Drops (Aunt Robbie).....	138
Tea Rusk (Aunt Virginia).....	139
Tea Table Accessories (Aunt Elinor).....	135
Chocolate Cookies.....	136
Cinnamon Toast.....	137
Little Pasties.....	138
Oatmeal Wafers.....	137
Orange Toast.....	137
Sweet Muffins.....	136
Sugar Cookies.....	137
Tea Cakes.....	135
Vanilla Wafers.....	136
TO SERVE WITH MEATS.....	42
Baked Oranges (Aunt Dell).....	44
Corn Cakes to Serve with Roast (Aunt Elinor).....	42
Corn Fritters (Aunt Virginia).....	42
Dumplings (Aunt Elinor).....	43
Tomato Fritters (Aunt Robbie).....	43
Yorkshire Pudding (Aunt Robbie).....	43
VARIOUS VEGETABLES.....	57
Baked Stuffed Onions (Aunt Gertrude).....	60
Baked Tomatoes (Aunt Gertrude).....	61
Broiled Tomatoes (Aunt Emery).....	61
Corn Fritters (Aunt Virginia).....	62
Corn Fritters (Aunt Gertrude).....	61
Egg Plant Fritters (Aunt Virginia).....	62
Fried Tomatoes with Chicken Gravy (Aunt Robbie).....	60
Mushrooms (Aunt Robbie).....	62
Stuffed Tomatoes (Aunt Elinor).....	60
Method of Cooking Vegetables (Aunt Robbie).....	57
Asparagus.....	58
Beets.....	59
Brussels Sprouts.....	59
Cabbage.....	59
Celery.....	59
Carrots.....	60
Escalloped Cabbage.....	59

	Page
Lima Beans.....	58
String Beans.....	58
Sweet Corn.....	59
Potatoes.....	57
Creamed Potatoes (Aunt Elinor).....	62
Candied Sweet Potatoes (Aunt Robbie).....	65
Mashed Potatoes (Aunt Robbie).....	63
Potatoes Anna (Aunt Gertrude).....	64
Pimento Potatoes (Aunt Robbie).....	64
Potatoes a la Hollandaise (Aunt Robbie).....	64
Squeezed Potatoes (Aunt Robbie).....	64
Stuffed Potatoes (Aunt Virginia).....	63
Stuffed Potatoes (Aunt Robbie).....	63



Made in Italy



020